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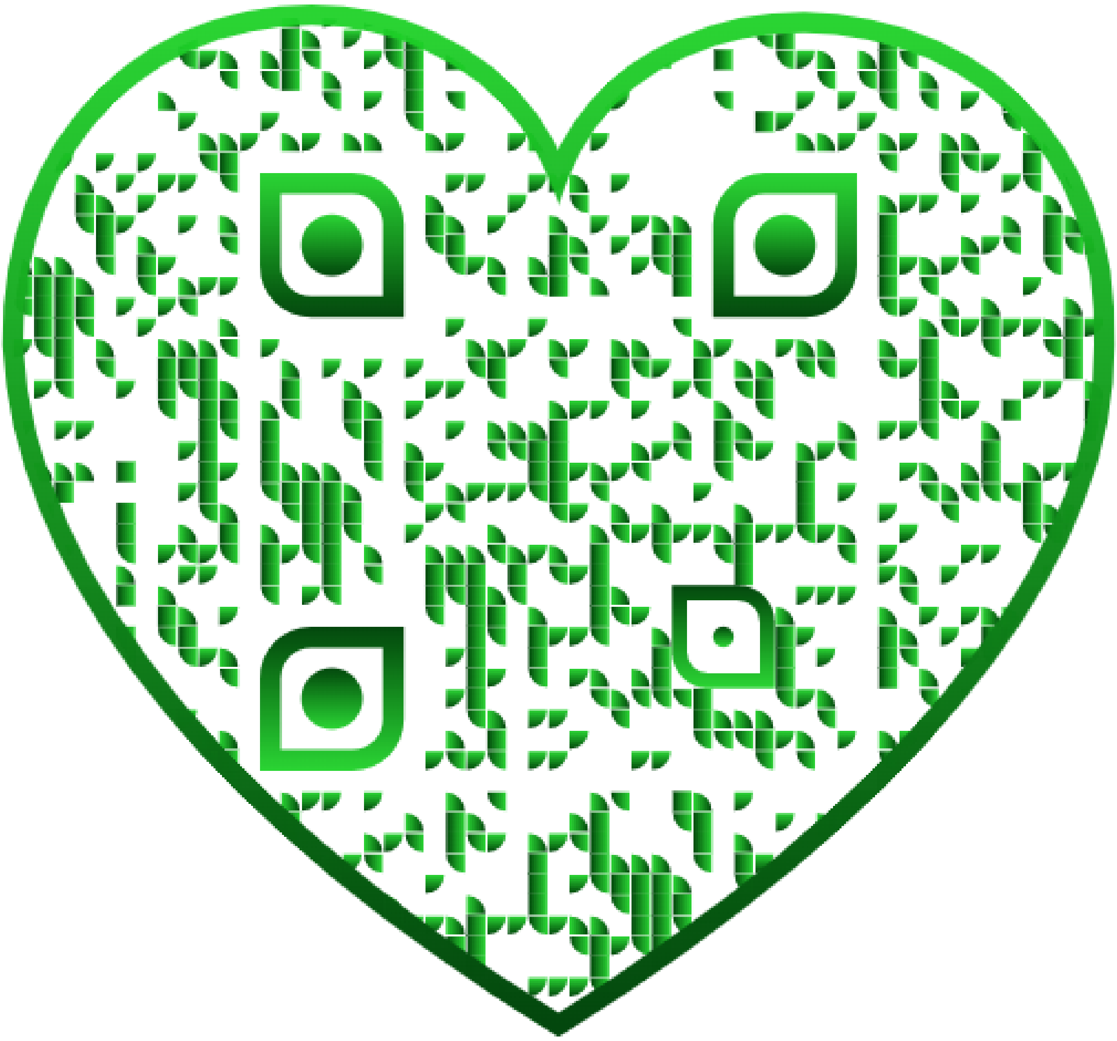

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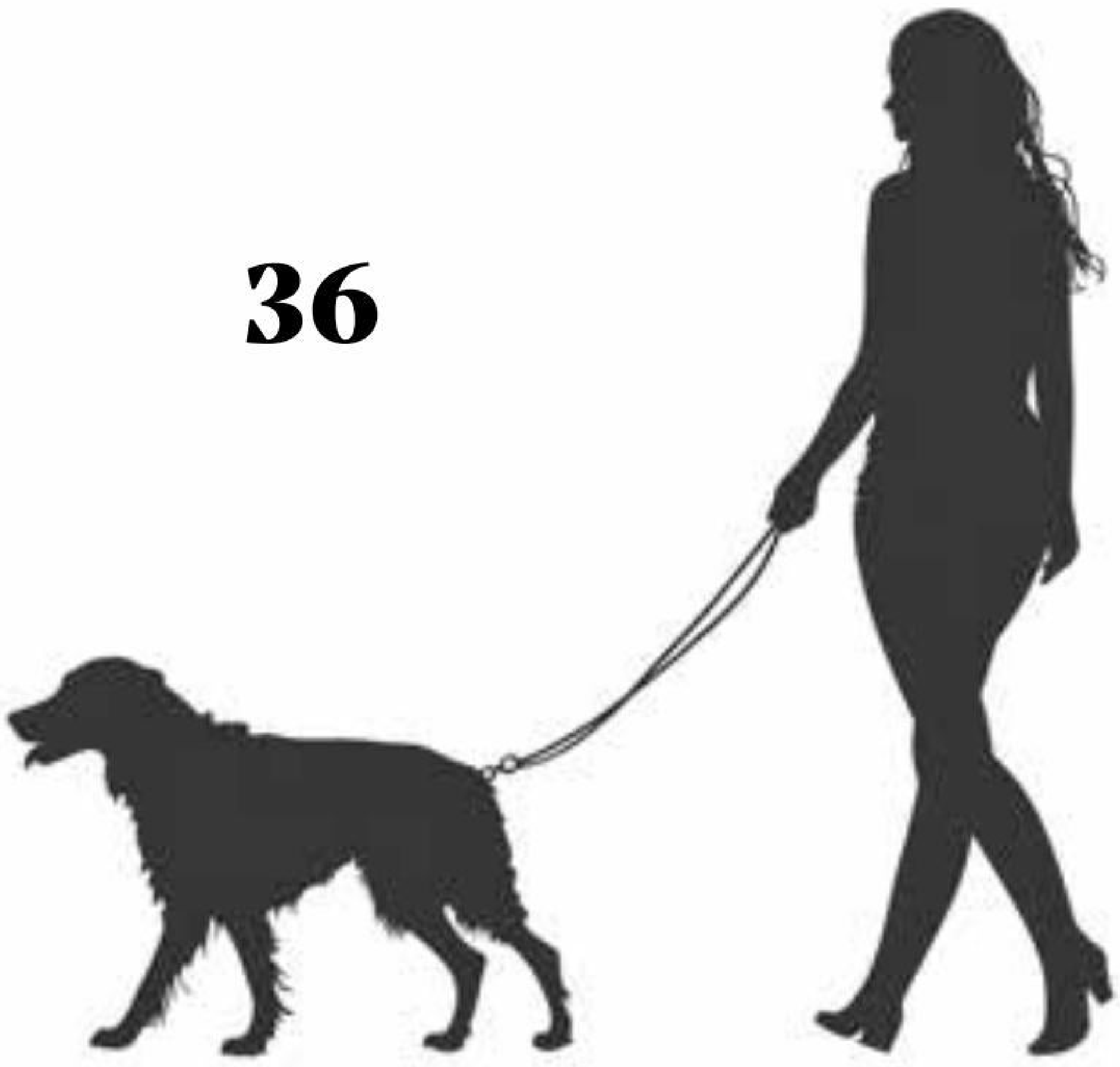

On the Cover: *Barbecue Plate at Palmira BBQ, HrizukPhoto.com*

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Summertime Rolls

Photographed by Stephanie

Am I dating myself with a nod to Jane's Addiction's 1986 song, "Summertime Rolls?" Maybe—but if you know, you know. There's something about those dreamy lyrics—*Fell into a sea of grass and disappeared among the shady blades*—that captures the essence of summer in the Lowcountry: languid afternoons, the scent of salt and jasmine in the air, and the feeling that time itself has slowed to a gentle, golden drift.

Summer isn't just a season—it's a state of mind. The days stretch long and lazy, punctuated by the hum of cicadas and the laughter of friends, the marshes shimmer in the heat, sweet tea sweats in mason jars, and every porch becomes a front-row seat to the beauty of our region and stories, old and new.

We've been telling Summerville's storeis in these pages for over 15 years and that's why we are thrilled to announce the upcoming launch of our monthly newsletter - your insider's guide to all things Summerville and Lowcountry living.

In this issue of AZALEA, we invite you to savor the unique flavors and stories that make our summers unforgettable. We're firing up the grill and taking you on a mouthwatering tour of the Lowcountry's best barbecue spots—because nothing says summer quite like smoky ribs and tangy sauce shared with friends.

For treasure hunters and lovers of all things vintage, we're heading to Charleston's Picker's Hullabaloo Vintage Market, where every booth holds a story and nostalgia is always in style.

Back in Summerville, we step inside a historic home in Tea Farm, where the past lingers in every floorboard. Holly Hussey graciously invites us in to experience the undeniable warmth of her hospitality and the tasteful, heartfelt touches that have made their stunning house a home. And if you are left wanting more, we spotlight a special new book that uncovers the rich history of this iconic, historic Summerville neighborhood.

Downtown Summerville is buzzing with new energy, too, and we're shining a light on a charming new vintage store that's bringing fresh finds and old soul vibes.

And if you're looking for a cool escape from the heat, we'll take you to Nexton for Rita's Italian Ice in and then The Pickle Bar, where craft cocktails and a playful menu make for the perfect summer hangout (with some friendly competition for those who play).

So here's to the season of sun-kissed adventures, backyard gatherings, and memories made in the shade. Whether you're a longtime local or just discovering the magic of the Lowcountry, we hope this issue inspires you to slow down, soak it all in, and let the summertime roll.

With warmest wishes for a beautiful summer,

Jenna

Publisher, Editor-in-Chief

AZALEA Magazine's Newsletter

AZALEA Magazine's Monthly Newsletter is launching this summer!

There's always something blooming in Summerville—and we want you to be the first to know about it! This summer, we're thrilled to announce the upcoming launch of AZALEA Magazine's monthly newsletter, your insider's guide to all things Summerville and the Lowcountry.

Each month, our newsletter will deliver a curated collection of local happenings, inspiring stories, upcoming events, and exclusive highlights—straight to your inbox. Whether you're looking for the best community events, hidden gems, or sneak peeks into upcoming issues, our newsletter will keep you connected to the heart of Summerville and the surrounding region.

Don't miss out! Be among the first to receive our inaugural issue by signing up today at theazalea.com

We can't wait to share more of what makes our community so special—one story at a time.

Stay tuned, stay inspired, and join us as we celebrate Summerville and Lowcountry life together!

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· FEATURED CONTRIBUTORS

SUSAN FRAMPTON
Writer & Editor

Susan Frampton began her second act as a writer over a decade ago. The fascinating people and places she has gotten to know along the way make her appear far more interesting and a much better party guest. She is currently living the dream with husband Lewis, who is mortified by the (true) stories she tells of his adventures, but grateful that she takes first aid supplies everywhere.

TARA BAILEY
Artist

Tara Bailey is married with three (mostly) grown daughters. When she is not teaching English, she can be found somewhere outside. She loves exploring the local landscape, nurturing native plants and wildlife, riding her bike, and playing ball with her dog. She has even gotten her husband in the habit of counting bird species in their yard.

WILL & DIANA THOMPSON Writers

Will and Diana Thompson met while in college at Clemson University and married in 2003. They are parents to three children (Wyatt, Ruthie, and Seth). They have years of experience serving and encouraging others. In their spare time, you can find them supporting their kids at the dance studio, the ball field, or going for a run in Summerville.

Perrin Conrad
Writer

Perrin Cothran Conrad has called Summerville her hometown since 1980 and lives in her childhood home in the historic district with her son and dog. Perrin has a B.A. in English Literature/ Creative Writing from Agnes Scott College and a J.D. from Campbell University. She owns and operates a travel agency and is the author of two books and a fomrer columnist for South Carolina Homes & Gardens magazine.

Caley Smith
Writer

Caley Smith is a seasoned journalist with over 15 years of experience in print and digital media. She earned her B.A. in Communications/Journalism with a minor in Coaching from Shippensburg University in Pennsylvania. Smith lives in Nexton with her husband, Travis, three children, Jace, Ellie and Colt, and golden retriever, Camo. She enjoys baking, photography, the outdoors and cheering for all Philadelphia sports teams.

Pamela Jouan
Writer

Pamela Jouan grew up in London and spent 15 years in Los Angeles and New York as a senior executive at Atlantic Records before transitioning to publishing. She has created over 250 custom magazines for award-winning chefs, luxury hotels, and restaurant groups. Now based in Mount Pleasant, South Carolina, she enjoys writing about local culture and community life, blending global experience with a love for the Lowcountry.

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Partner Steven Goldberg

Partner Catie Meehan

Partner Kelly Alfreds

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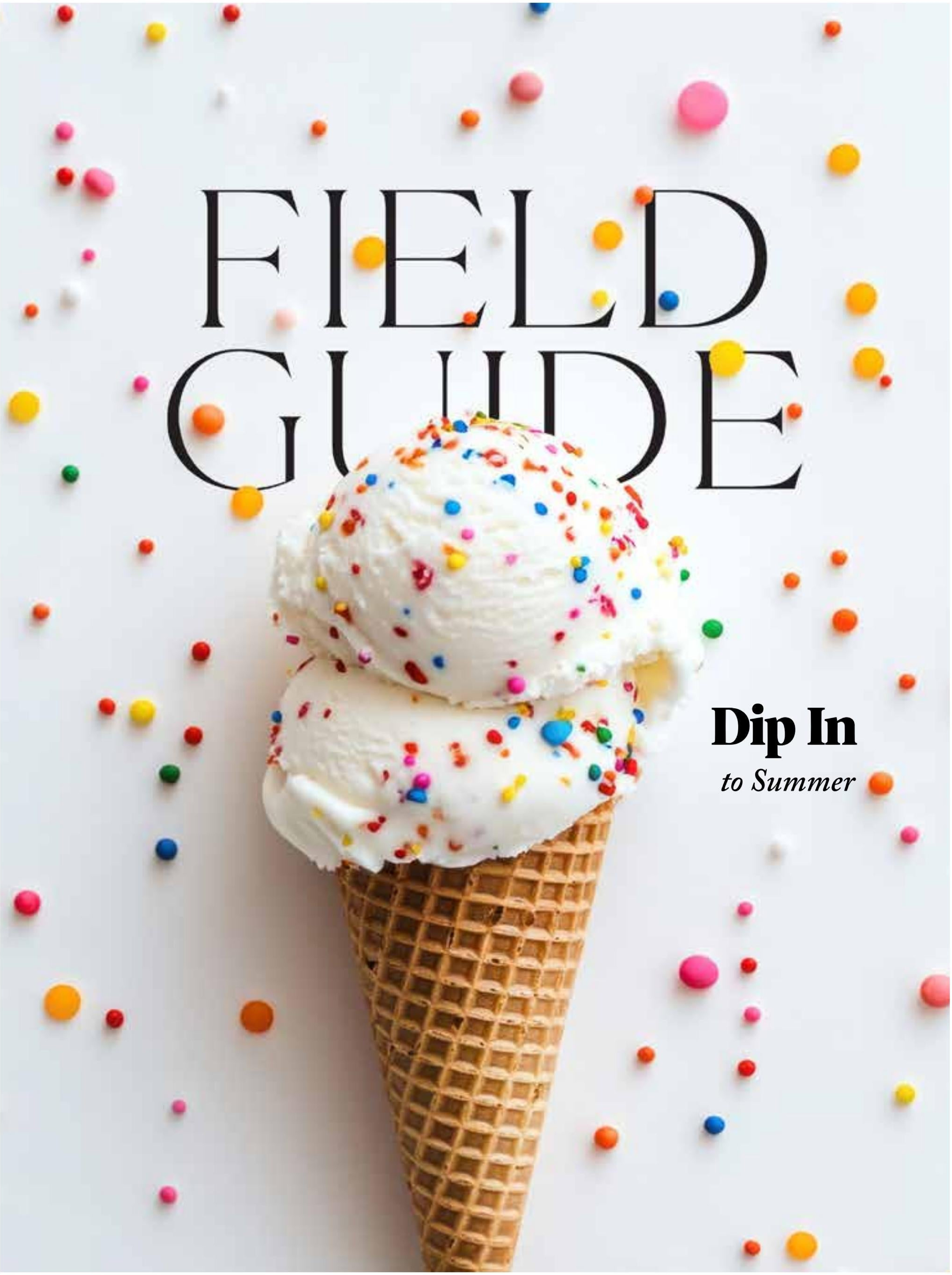
FIELD GUIDE



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A New Spot To Chill Out

Rita's Italian Ice Brings Cool Treats to Nexton

by Caley Smith

NEW BUSINESS

A refreshing new treat from the Northeast has made its way to the Lowcountry with the opening of Rita's Italian Ice & Frozen Custard in Nexton. Known for its classic Italian ice and creamy custard, Rita's has long been a favorite in northern states. "We always took our daughters to Rita's back home," said owner Kelly Frevel. Originally from Baltimore, Kelly and her family saw an opportunity to bring a little taste of home to their new community.

Located at 1120 Metropolitan Ave., the walk-in and walk-up shop features a back patio and offers a rotating selection of homemade Italian ice, creamy custards, gelatis, cookie sandwiches, and more. Mango, Cotton Candy, and Strawberry Colada are already local favorites, with the gelati-custard layered with Italian ice leading the way.

With doors open daily from 12 - 9 p.m., Rita's is quickly becoming a go-to spot for families and frozen treat fans of all ages. "We want every guest to feel welcome," Kelly shared. "This isn't just dessert -

it's a place for smiles, connection, and community."

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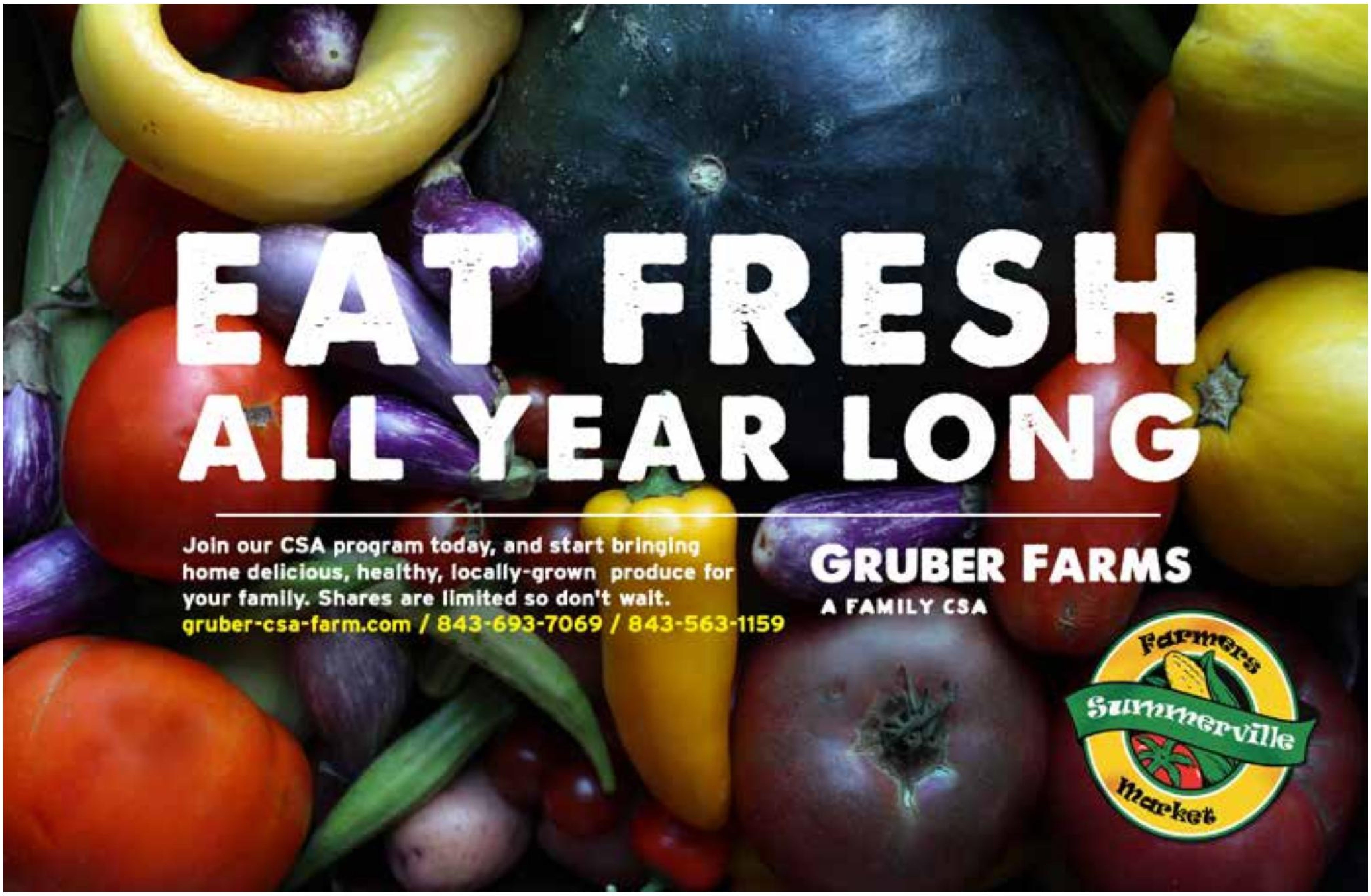

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Ingredients

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2 teaspoons vanilla bean paste
1-2 teaspons fresh lemon juice
flakey sea salt or cinnamon to taste

Preparation

- Pulse peach slices in a foot processor until they form small bite-sized pieces or dice peaches by hand into pea-sized chunks and slightly mash them in a bowl to release their juices. Sprinkle with fresh lemon juice and set aside.
- In a large bowl whisk together the sweetened condensed milk, heavy whipping cream, and vanilla bean paste on medium to high speed until stiff peaks form.
- Fold in peaches, gently, until just combined
- Pour mixture into a loaf pan or other freezer-safe container and freeze: 4 hours for soft-serve style or 6+ hours for hard dip
- Sprinkle with flakey sea salt or cinnamon as desired

***Pro Tip:** Serve with warmed caramel sauce, fresh peaches, or atop warm peach crisp!

W. Mac Baughman, Ph.D.

Q&A

Guarding The Green

Mac Baughman

A native son of Summerville, Mac Baughman's passion for the outdoors was shaped by his parents and the rich, diverse landscapes of the South Carolina Lowcountry. As a Certified Forester, Wildlife Biologist, and Principal of Newkirk Forestry and Land Management, LLC, Mac brings nearly three decades of experience to his conservation efforts. He has been instrumental in preserving green spaces and protecting local wildlife, notably serving as lead forest manager for the Nexton community, where he oversees thousands of acres of preserved woodlands and spearheaded the creation of a comprehensive forestry plan to ensure environmental stewardship. Mac's leadership continues to help balance responsible development with the protection of the Lowcountry's natural heritage.

What was your favorite thing about growing up in the Lowcountry?
Hunting and fishing with my Dad. We hunted everything from deer to quail and wild turkeys but more importantly, hunting was a chance for us to spend time together.

What is your dream job?
I'm living the dream! Really, I cannot think of a job I would want more than the job I have. And that's always been the case - since I was a young boy.

Given your work, what are your thoughts on community growth and conservation?
It's a balancing act. Growth is an opportunity but it has to be managed. It affords opportunities not just to have amenities in your community but to put a spotlight on conservation.

What is your fondest memory of growing up in the Lowcountry?
Sitting in the marsh with my father, watching the sunrise.

What are you a fan of ?
I would have to say my parents. They served as the biggest inspiration in my life. I think my situation is pretty unique in that both my Mom and Dad received The Order of the Palmetto for their lifetime achievemnts - my Mom for her over 40 years of volunteer service and my Dad for his service to revamp the SC Forestry Commission.

What is your favorite hobby?
My wife and I really enjoy camping and kayaking. We have an Airstream camper and we love it. There is a strong sense of community with other Airstream owners and we enjoy heading to rallies in the Southeast.

Sitting in the marsh with my father, watching the sunrise.

What is one thing you've bought in the last three years that you couldn't live without?
Definitely our Airstream!

What is one thing you've bought in the last three years that you could go the rest of your life without?
Probably the portable pellet grill I bought for camping - it just doesn't cook that well.

Coffee or Tea?
Both! I like my coffee in the morning and tea later in the day.

Is there a motto you live by?

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LANDSCAPE

Location
Setting up a rodeo near Walterboro
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Dottie Rizzo

LIFE & CULTURE FROM OUR LITTLE SLICE OF THE SOUTH

THE SOUTHERN

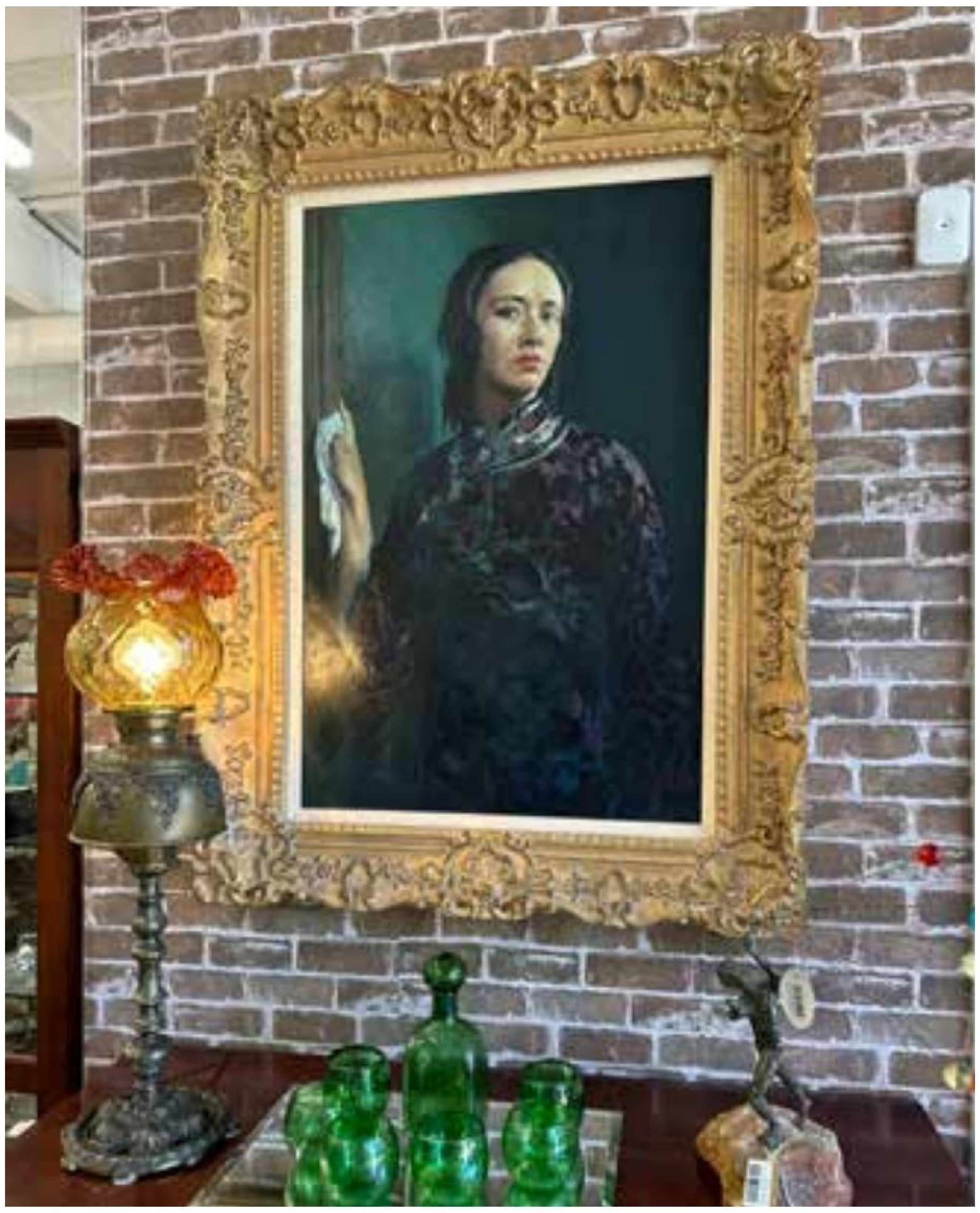
Splurge!
VINTAGE MARKET

Splurge

New Vintage Market Adds Character and Charm to Downtown Summerville

Words By, **Caley Smith**
Images By, Jenna Lachenman

FEATURING *Past Forward pg. 19 / Family Fare pg. 23 / Creating Community pg. 27 / Natural Woman pg. 31 / Kids These Days pg. 35 / Life & Faith pg. 39*



Your Next Conversation Piece
Discover something you didn't know you needed

A new storefront in downtown Summerville is giving locals a fresh reason to shop small. Splurge, an upscale vintage market, opened its doors earlier this year and has quickly become a hub for curated home décor, unique finds, and community connection.

Owned and operated by longtime Summerville resident and entrepreneur-at-heart Angie O'Shields, the shop is the latest chapter in a lifelong love of treasure hunting. "I believe the spirit of entrepreneurship was birthed in me at a young age," O'Shields said. "I thought having a little store in your own driveway was the coolest thing!"

That early spark evolved into a dream realized in 2024, when she and her husband, Kevin, launched Splurge as a side hustle with future retirement goals in mind. "We are both in our late 50s and decided we wanted a stream of income for our grandkids and a great hobby to keep us busy."

More than just a vintage shop, Splurge features a carefully selected group of local designers who bring their own flair to the space. "Instead of waiting for vendors to come to me, I decided to go out and find ones that fit my vision," she said. "They each have their own unique style and know just how to curate their spaces."

The shop offers a range of furniture, art, rugs, tabletop décor, collectibles, and gifts, with approximately 70% of the inventory being vintage or older. The name "Splurge" was chosen intentionally to reflect the joy of discovering something you didn't know you needed. "I wanted customers to feel as if they came in and found a timeless treasure they just had to have."

In just three months, Splurge has hosted several community events, including a floral arranging class, Summerville Orchestra gatherings, and its popular monthly "Sip and Splurge," which will run every Saturday through June.

There are

also outdoor Vintage Market Days, which highlight local artisans.

Located in the heart of downtown, Splurge is open Monday through Saturday from 10 a.m. to 6 p.m., and Sundays from 12 to 5 p.m.

"We really take being a part of the Summerville community seriously. We want to know our customers and build friendships that are deeper than just your casual trip to a store. The greatest thing you can do to support our small business is visit the store, tell your friends, and share us on social media," O'Shields said. **AM**

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Dinks, Drinks & Bites

The Pickle Bar Serves Up a Smash Hit in Nexton

by Caley Smith

If you've recently heard a pop-pop-pop sound echoing through the streets of Nexton, chances are you've stumbled upon the heartbeat of the nation's fastest-growing sport: pickleball. And here in Summerville's booming Nexton community, there's one place where the love for the game intersects perfectly with delicious eats, cold drinks, and a lively social atmosphere - The Pickle Bar.

Serving Up Community
Come to play and stay for the experience

Officially opened on November 15, 2023, The Pickle Bar is more than just a place to hit the courts - it's a lifestyle hub. This one-of-a-kind destination was founded by a trio of local visionaries: Pat Duncan, Alisa Tolliver, and Tina Piscazzi, who saw an opportunity to blend recreation, retail, and restaurant culture into one vibrant venue.

“Our vision was to create a place where folks could gather to eat, drink, and play all in one place,” said Duncan. “Nexton was a natural fit - it’s a fast-growing, vibrant community and the planning behind the neighborhood is thoughtful and intentional, which we really value.”

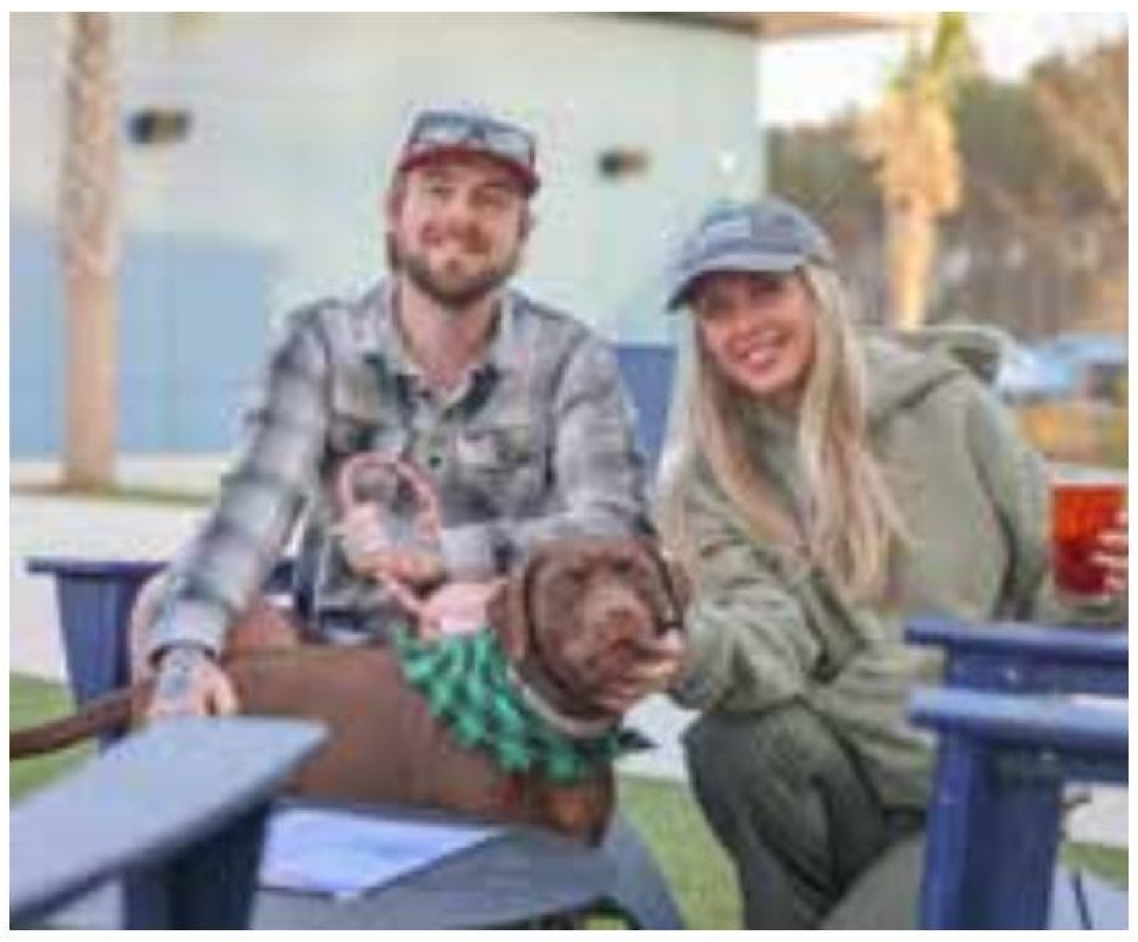
For anyone just getting acquainted, pickleball is a paddle sport that combines elements of tennis, ping pong, and badminton. It’s typically played on a smaller court, with games going to 11 points, win by two. Players serve underhand, must allow a bounce on the return, and avoid volleying in the no-volley zone, affectionately known as “the kitchen.” And yes, while the name might sound quirky, the strategy and fun are very real.

But The Pickle Bar isn’t just about the game, it’s an experience. Visitors can enjoy a full-service restaurant and sports bar serving what Duncan proudly calls “five-star bar food.” The southern-inspired menu is packed with made-from-scratch items, and the setting is designed to keep guests lingering well after the last point is played. The venue also features EV chargers, a retail shop stocked with branded gear and pickleball equipment, and even house-made pickles, dressings, and sauces available for purchase.

While the food and atmosphere alone would be enough to draw a crowd, it’s the pickleball programming that keeps players coming back. Whether you're new to the game or a seasoned “dinker”, there's something for every skill level. From daily open play and quarterly leagues to clinics, round robins, and tournaments, the sport is at the heart of everything they do.

Community is the other key ingredient. Each week, locals gather for Wednesday trivia nights, Saturday live music, and monthly karaoke. Seasonal events like holiday markets, pictures with Santa and the Grinch, and Easter egg hunts add to

Friendly Competition
Competitive play mixes with social gatherings for all ages



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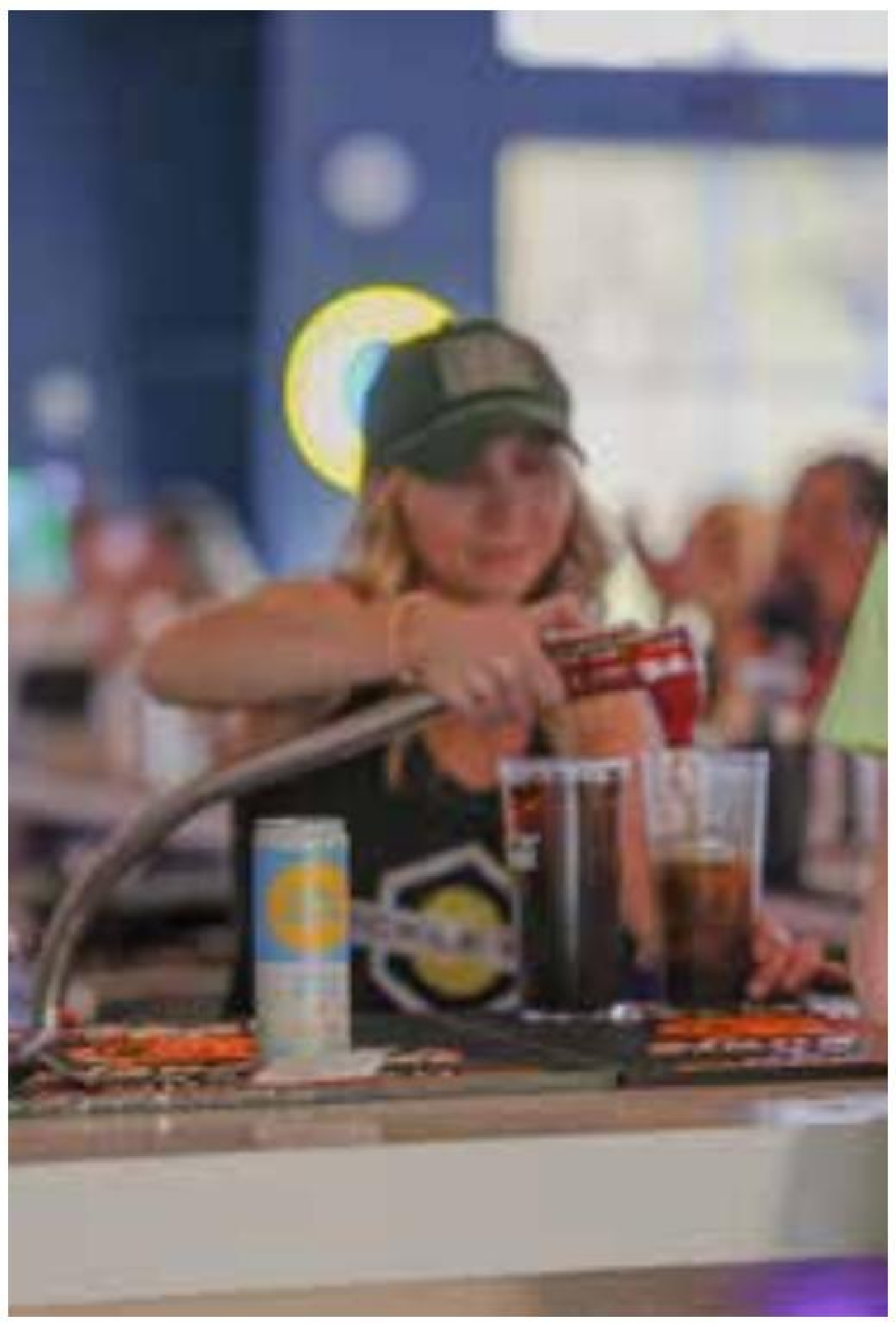
the family-friendly charm.

So, what is it about pickleball that's turned this once-niche sport into a national obsession?

"It's incredibly social and easy to pick up," Duncan explained. "You don't need expensive gear or a private club membership - just a ball, paddle, and net. And it's one of the only sports where kids can play with their grandparents, or husbands can team up with wives. I play competitively with my dad, who's 80. How many sports can say that?"

Despite some lingering stereotypes, Duncan is quick to correct a common misconception. "People think it's just for older folks, but the sport is now dominated by players in the 25-40 range. It's fast, fun, and most importantly, accessible."

As pickleball continues its meteoric rise, The Pickle Bar is perfectly poised to lead the charge in Lowcountry living, one paddle swing at a time. **AM**



People think it's just for older folks, but the sport is now dominated by players in the 25-40 range. It's fast, fun, and most importantly, accessible"

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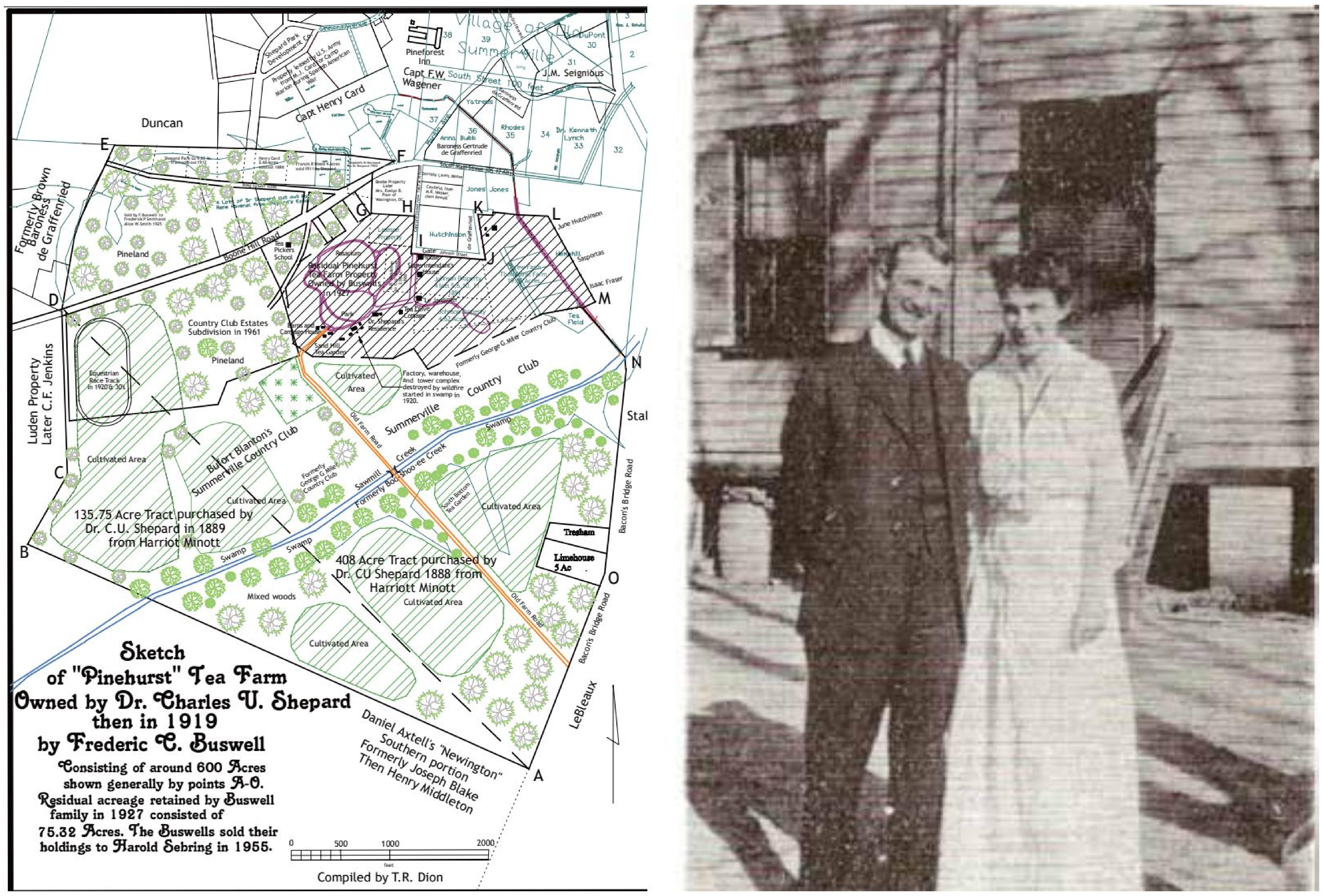
Sketch of "Pinehurst" Tea Farm Owned by Dr. Charles U. Shepard then in 1919 by Frederic C. Buswell
Consisting of around 600 Acres shown generally by points A-O. Residual acreage retained by Buswell family in 1927 consisted of 75.32 Acres. The Buswells sold their holdings to Harold Sebring in 1955.
135.75 Acre Tract purchased by Dr. C.U. Shepard in 1889 from Harriot Minott
408 Acre Tract purchased by Dr. CU Shepard 1888 from Harriott Minott
Daniel Axtell's "Newington" Southern portion Formerly Joseph Blake Then Henry Middleton
Formerly Brown Baroness de Graffenried
Luden Property Later C.F. Jenkins
Summerville Country Club
Country Club Estates Subdivision in 1961
Cultivated Area
Pineland
Mixed woods
Swamp
Sawmill Creek
Duncan
Capt Henry Card
Pinefprest Inn
Capt F.W. Wagener
J.M. Seignious
Bacon's Bridge Road
LeBleaux
Compiled by T.R. Dion

A Place and Its People
Sketch of Pinehurst Tea Farm,
LA Walker, Tea Farm Manager & Margaret Buswell Walker Ca. 1920's

A Place and It's People

by Leslie M. Koller

Telling a story steeped in history, a new book on Summerville's Tea Farm garnered its inspiration from a beautiful plot of land, a doctor, a library, a horticultural historian, and a group of life long residents.

Nestled in the heart of Summerville is a plot of land so rich with history that a group of lifelong residents decided that its story could be shared. Thomas R. Dion, Walter M. Bailey Jr., and William L. Walker Jr. have researched and compiled over 100 years of history on the Pinehurst Tea Farm and its residents. This research will be published this summer as the book The Tea Farm, Her People and Her Town: Summerville, South Carolina.

They were inspired to tell this story after communicating with Lisa Hassell Tyler, a plant enthusiast and horticultural historian who asked about the history of the Tea Farm—a history that is found in bits and pieces all around the world. By bringing those pieces together, the Tea Farm helps connect the past to the present for the residents of Summerville and those who know us as "The Birthplace of Sweet Tea."

In 1888, Dr. Charles Shepard created "Pinehurst" as the

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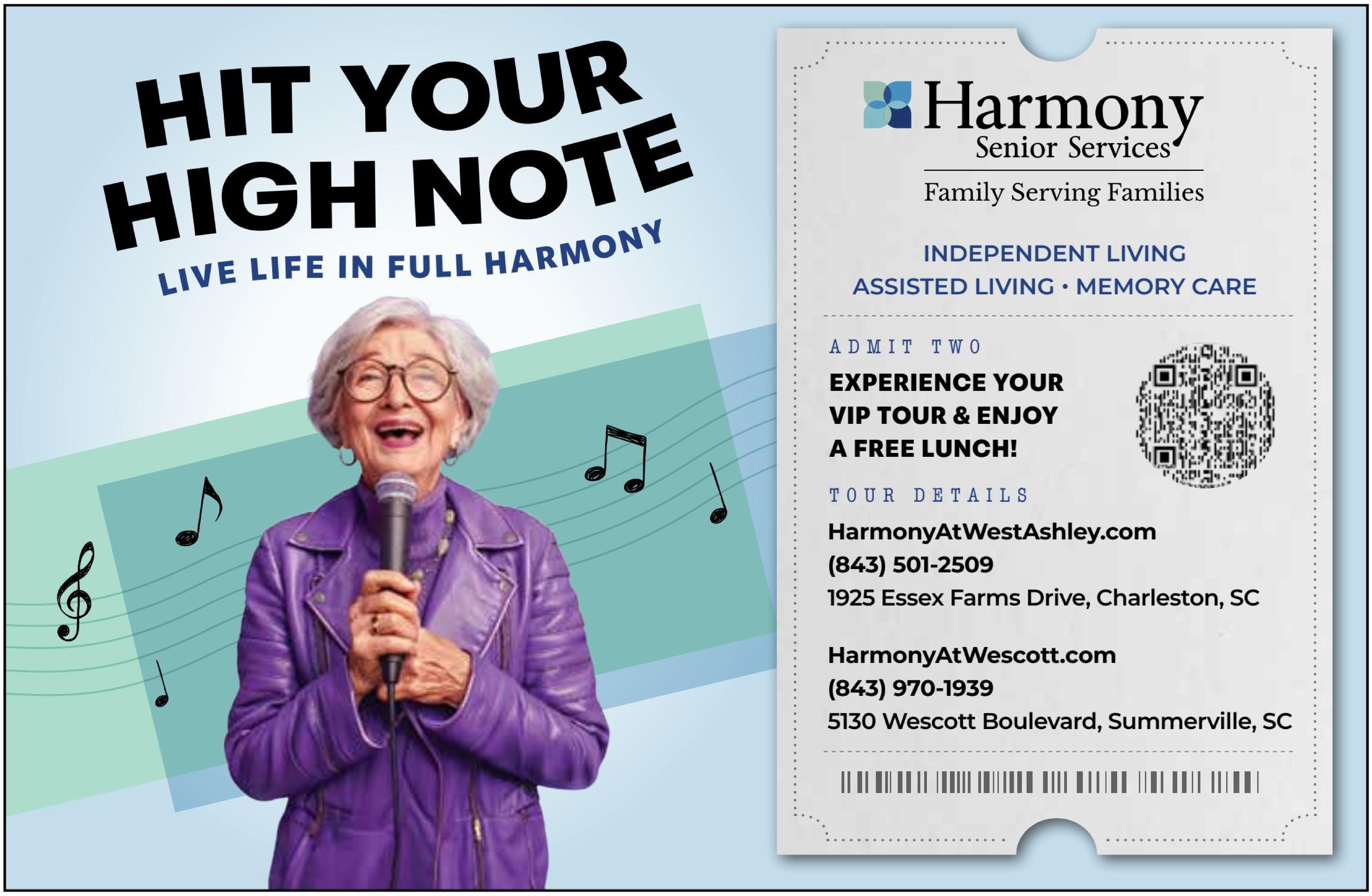

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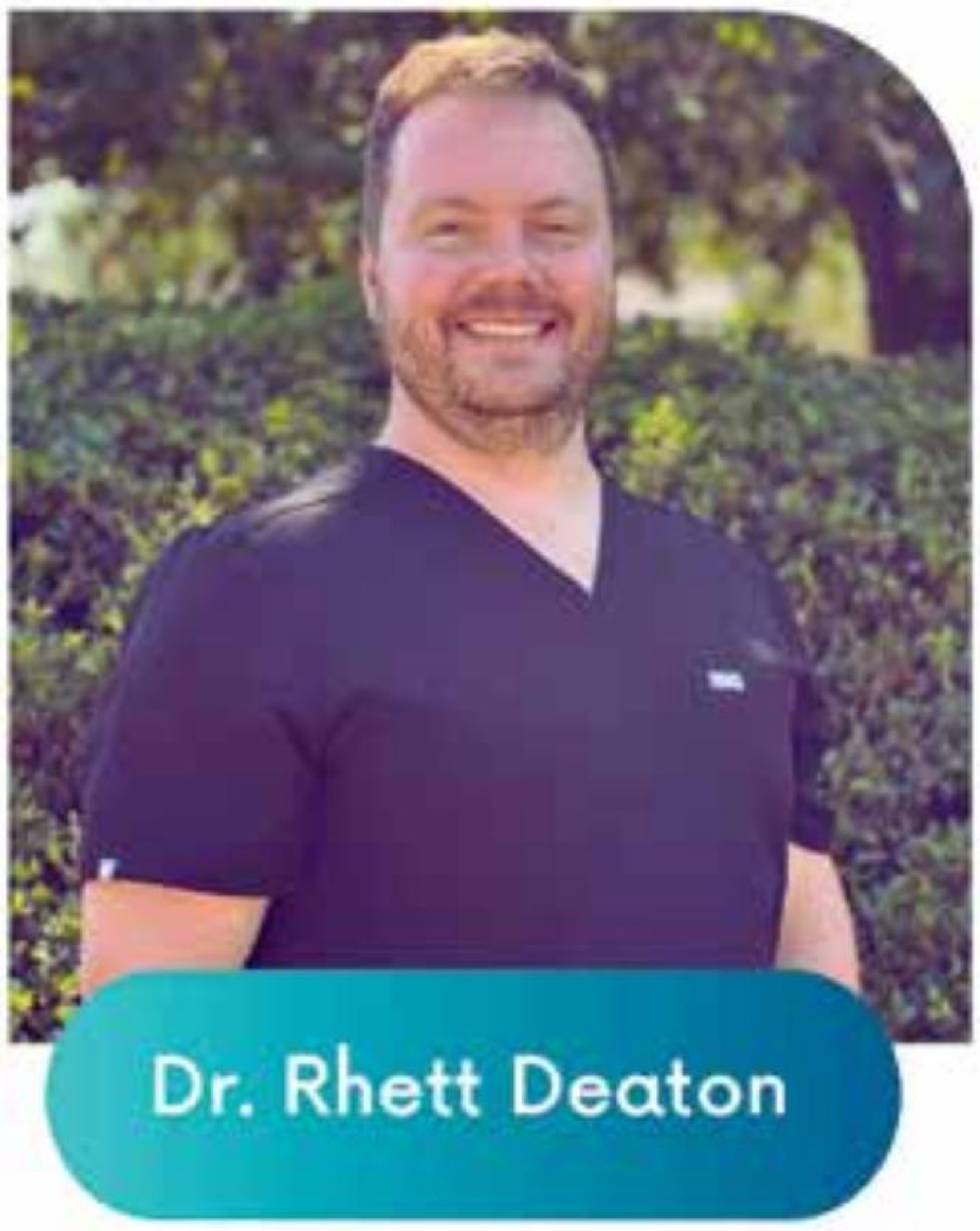
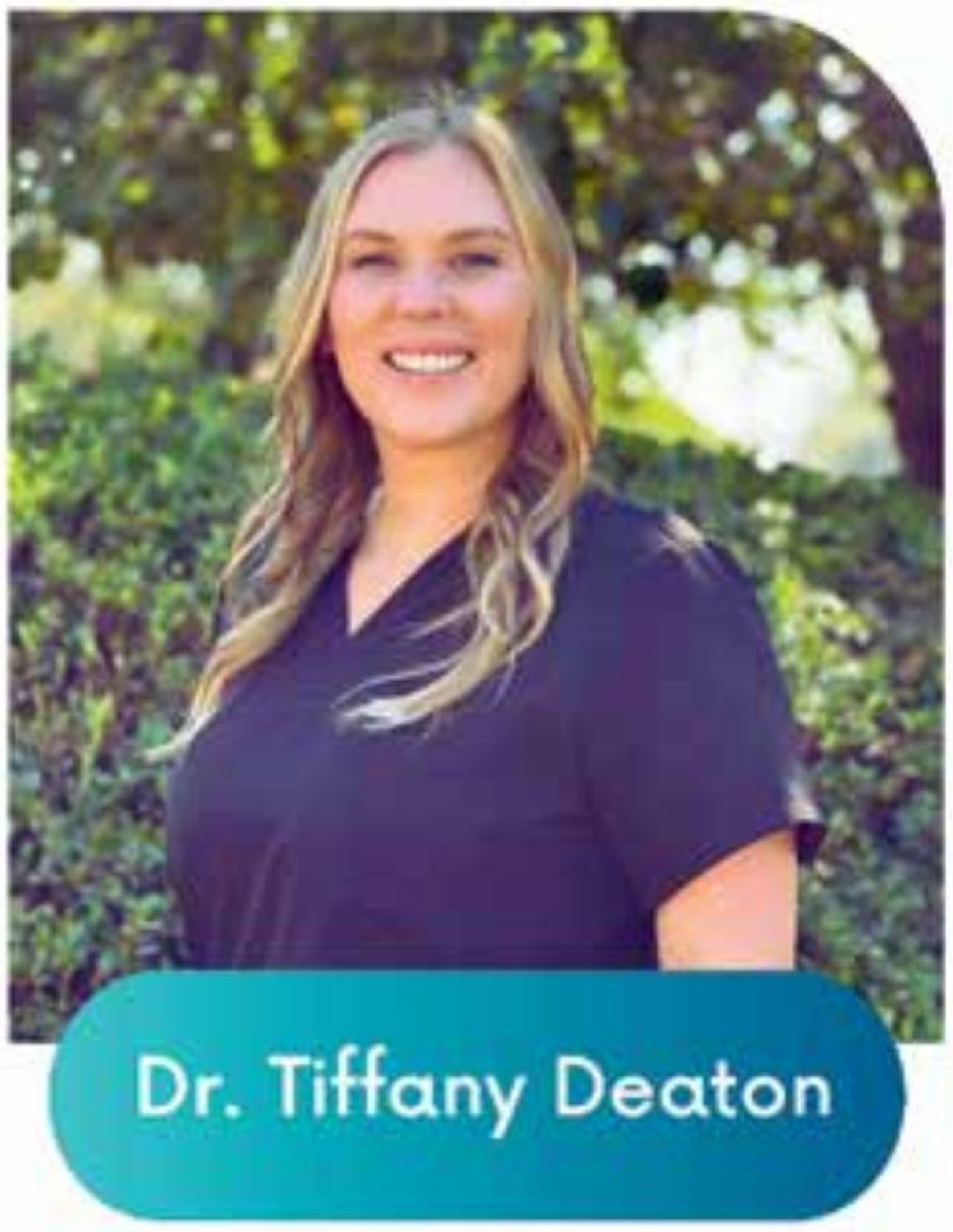


Dr. Rhett Deaton



Dr. Tiffany Deaton

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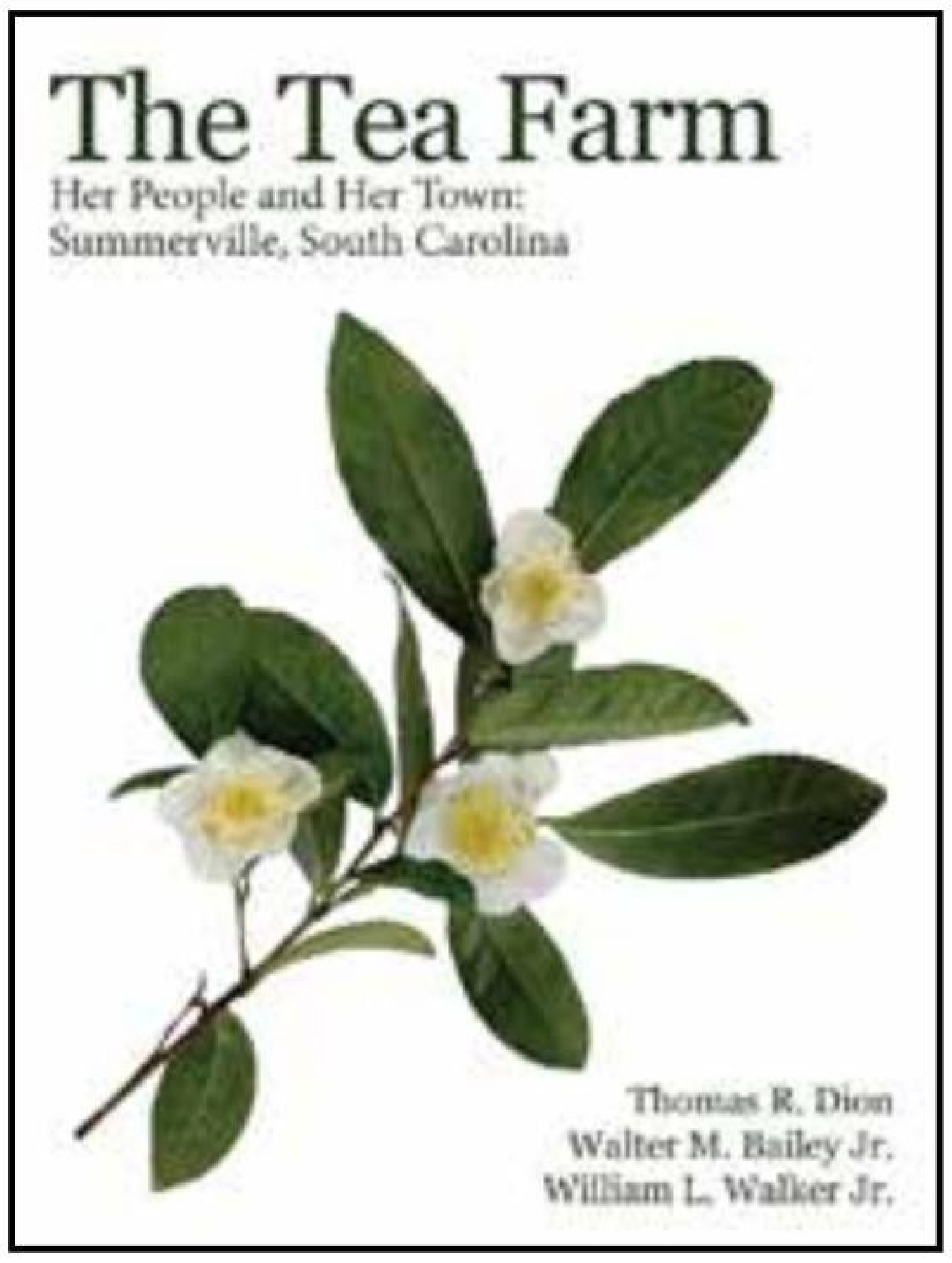
first commercially viable tea farm in America and changed the face of Summerville in the process. Shepard's work brought visitors from around the world to the Flower Town in the Pines, including celebrities, dignitaries, and presidents. He cultivated tea plants, azaleas, and roses on his farm, making it a thing of beauty for all to see.

> **As Summerville grows, the desire to preserve its history grows.**

Dr. Shepard also spent time advocating for others in the community by helping to fund the local hospital and promoting education for all. In addition to regularly raising funds through the Tea Farm for The Timrod Library, which began in 1897, Dr. Shepard personally donated a set of encyclopedias and $100 toward the building of the library at 217 Central Avenue. The building was completed in 1915 and continues to serve the community to this day.

Tea production stopped after Dr. Shepard's death, but the legacy of the Tea Farm remains. Over the years, the land passed through different people and different generations, but it always had a story to tell. And, lucky for us, many of those stories can now be found in one collection.

As Summerville grows, the desire to preserve its history grows. We can welcome the future and preserve the past - just ask the folks at the Timrod Library. The editors of The Tea Farm have partnered with The Timrod Library for the publication of their book, thus continuing Dr. Shepard's legacy of promoting literacy and learning in Summerville. All proceeds from the sale of the book will benefit The Timrod Library. Visit thetimrodlibrary.org to preorder your book today. **AM**

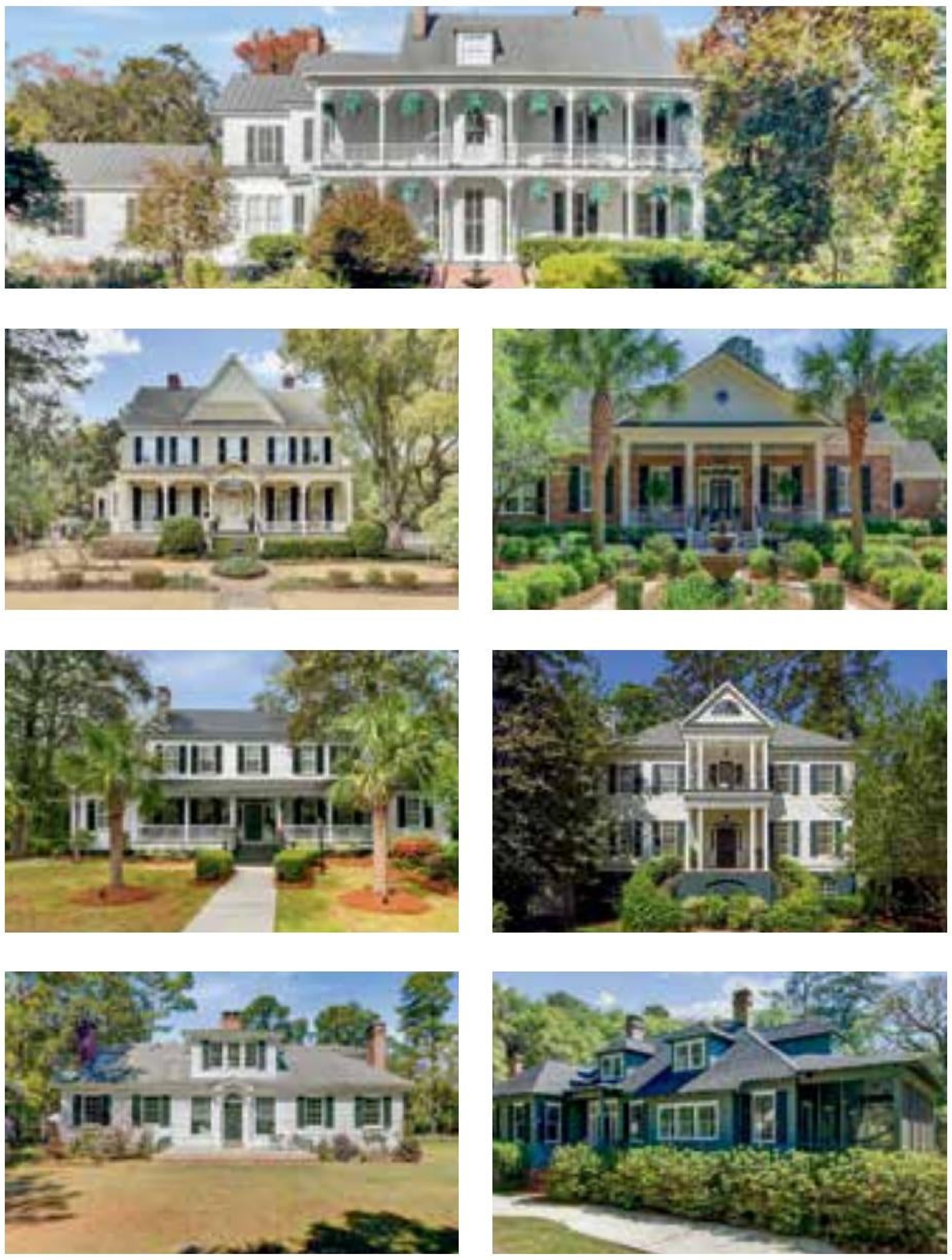


The Tea Farm

Her People and Her Town:
Summerville, South Carolina

Thomas R. Dion
Walter M. Bailey Jr.
William L. Walker Jr.

The Tea Farm
Book Cover



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Letting Go Of Algebra

The things we keep say a lot about what we value, the people we are, the places we've been, and what we'll never understand

by **Susan Frampton**

They were as soft as velvet, worn to a faded blue the exact color of the summer sky. They were the uni- form of my youth, and far more than a mere item of clothing. Despite the miles it took to get me there, that pair of Levis blue jeans walked the path with me from my senior year of high school into marriage.

They did their best to accommodate my expanding waist in anticipation of our first child, and lay patiently waiting in the closet for the two years it took me to return to the boundaries of their double-stitched seams and copper rivets. The day finally came when I, weak in the knees, folded them lovingly and set them aside. Cat Stevens was right when he sang, "The patches make the goodbye harder still." I cried genuine tears as the lid closed on the box destined for Goodwill.

Recently, in a cleaning and reorganization frenzy precipitated by our house groaning under the weight of things we've accumulated, I realized how easily we could become those people, the ones that simply disappear beneath pounds of old National Geographic Magazines, chipped coffee cups, and dried up Magic Markers. We had not yet reached critical mass, but we were close.

I regularly throw out things that I should save—receipts, instructions, and $10-off coupons. But like those Levis, there are things I have a hard time discarding. In an effort to declutter the sagging bookcase in our den, I discovered seven Bibles, two prayer books, four ancient hymnals, and a daily inspirational dated 1942.

At some point you have to draw the line, but where to start? I tried to take to heart the wisdom of New Age guru Deepak Chopra, "In the process of letting go, you will lose many things from the past,

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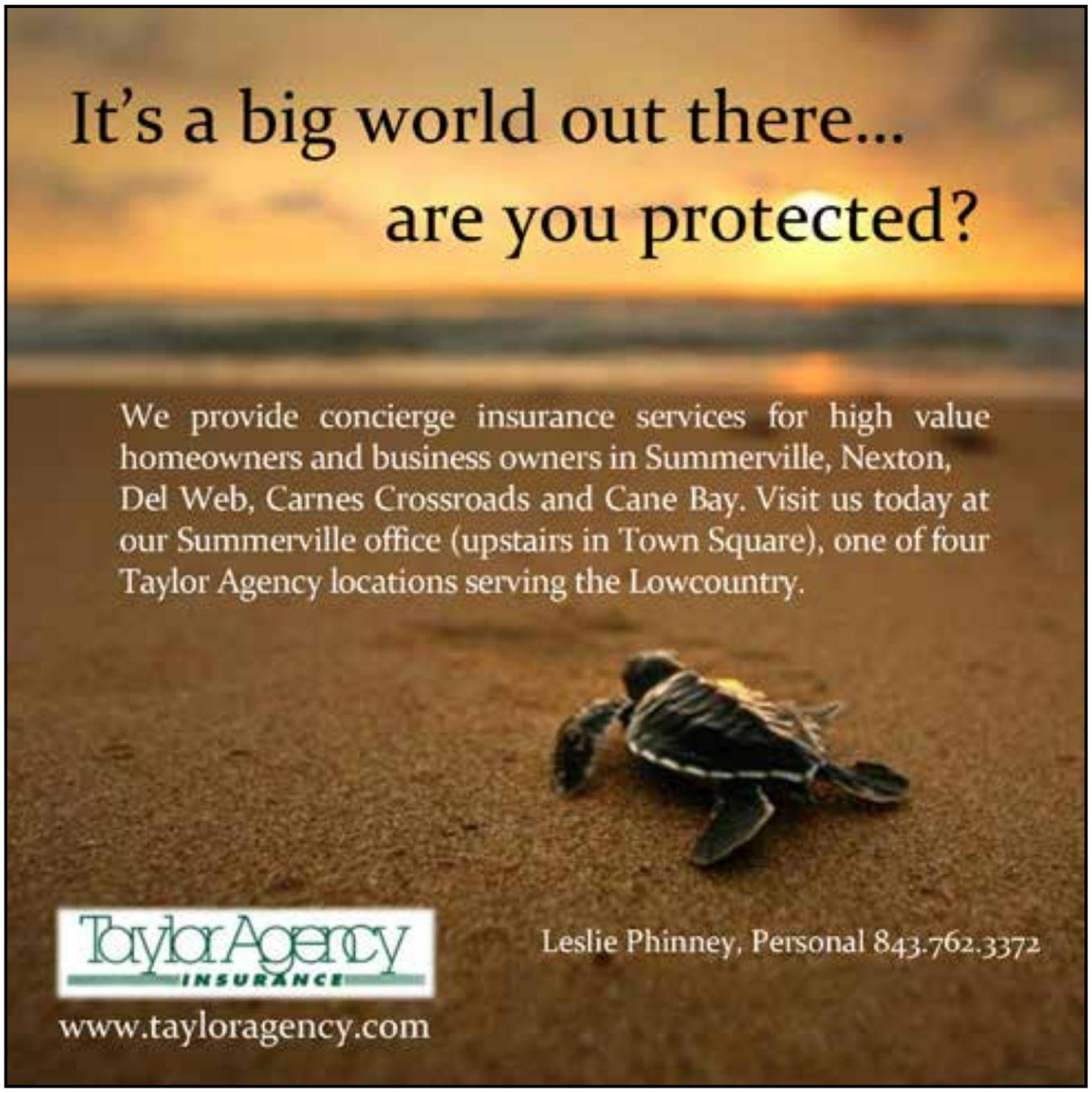
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but you will find yourself."

But in one Bible, I found a letter from my husband's great-great-grandmother to his great-aunt, asking for a lock of her hair for remembrance. Who does that anymore? In the front of that same Bible, spidery, old-fashioned script chronicled the births, marriages, and deaths of several generations. How does one part with something like that? Back on the bookcase it went.

As did my grandmother's Bible, which held verses she had written on slips of paper. The sight of the dear, familiar handwriting that had I watched grow shaky and tenuous as decades of birthday, Easter and Christmas cards slipped by, brought me to my knees. It was reshelved, along with all the others: my mother's shorthand textbook from her secretarial days, a book inscribed to a grandfather who died long before I was born, a college Algebra book that could have been written in Swahili for the good it did me, and a book of poems far too deep for my shallow mind. This was going nowhere. Something had to give. I opted for letting go of Algebra, but I kept the poetry book. In my defense, it had a really nice cover. Even so, the bookcase started to sag again.

In my quest, I found items collected from travel to far-away places to which we will never return; gifts given from the hearts of those we hold dear; one-of-a-kind artifacts; framed photos of family, good friends, and good times; a handmade bowl full of screws, bolts, sharks teeth, and random buttons; and a silver box containing a purple Crown Royal bag of quarters dated 1963.

Some people can toss these kinds of things without batting an eye, but for me, like a familiar melody, each has the power to instantly recall the tears and laughter of a moment in time, or a person or place that I never want to forget.

My husband claims to be practical rather than emotional about the things he holds on to. He never, ever throws anything away - which is why we have four riding lawnmowers; pieces and parts of boats and bicycles; and myriad mysterious and unidentifiable objects. His workshop is littered with hundreds of cans, jars, boxes and bins of nails, screws, thingamajigs, and do-hickeys. Random-sized stacks of lumber sit in every corner.

"I'll use it," he says, about anything I suggest tossing.

He has enough fossils and feathers and turtle shells scattered about the house to be just this side of disturbing. He gives me a hard time about my sentimental attachment to things, but he can tell you when and where he found each piece of his. He also still harps about the plaid polyester pants I gave away, and gets misty at the mention of his powder-blue suit that I jettisoned very early in our marriage. Let's face it - sentimental or not, some things are best forgotten.

Fortunately, one man's trash is another's treasure. I took comfort in this as I loaded the boxes of carefully culled items into my car to be dropped off at the donation center, hoping there was someone out there that would find and love our things as much as we had. After all, as if we don't have enough stuff of our own, I have been known to find such treasures on the side of the road. I've brought home church pews, lamps, chairs, and nightstands to be lovingly rehabilitated.

After handing over the boxes and driving away, for a few minutes I felt a thousand pounds lighter. Maybe there was something to the New Age rhetoric. This was a new beginning. Look at me, Mr. Chopra - taking your advice and losing things from the past! What peace, what freedom, what... oh, wait!

I braked at the sight of an incredible solid-wood bookcase on the side of the road. So much for letting go and finding myself, I thought, as I maneuvered the bookcase into the back of the car.

Maybe there is a larger message here. Some things like old Algebra books are meant to be lost, some things meant to be held, and some just waiting to be found—perhaps as the perfect place to keep seven Bibles, two prayer books, four ancient hym- nals, and a daily inspirational dated 1942. **AM**

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Faith, Hope and M&M's

by **Tara Bailey**

I My sister, who lives about ten minutes away from me, texted early one morning to ask if I could take care of her dog later that day. It was short notice, but I was enthusiastic to have the opportunity. I love her dog, an old lady of a golden retriever with a wiggly bottom and grey-muzzled grin. But as cute as Rory is, she's not why I was excited. For a while my sister and brother-in-law have had their go-bags packed and by the door, ready to head to the hospital at a moment's notice for an event that would change their lives forever. And after a long and restless wait, that moment had finally arrived; at last, my brother-in-law was getting a new kidney.

It had been so many years since he had been diagnosed with kidney failure that I lost count of how long they had been waiting. I do remember clearly, however, when he was diagnosed. When she told the family, my sister sounded worried but composed and matter-of-fact. Both his parents and my parents were anxious and distraught, but they put on a brave face. I was stunned and confused. This was a fit man in his forties who loved traveling, baseball, going places, and having fun. He was always throwing a ball around, either to his sons, his dog, or anyone willing to catch it. He had been healthy his whole life and had no family history of kidney disease. He looked the same to me. This did not make sense.

My sister went to work educating us on what to expect: the first step was to be placed on a list for a kidney, which can take months. Once on the list, the wait for a kidney could take several years. When a match is found, a series of tests must be given to ensure the donor kidney is healthy. The recipient must also be healthy and ready for a transplant at any given time. Otherwise, the kidney will go to another person on the list. Sometimes the order of things didn't seem logical to us lay folk. I just wanted things to work out the way I thought they should instead of how they actually happen. This was my frustrating role as a bystander, a watcher from the outside, someone who was more than ready to take out their dog, pack their bags, do whatever. I only wanted my sister and brother-in-law to have their lives back.

Hope is a buoyant feeling. We were all hopeful when he was placed on the list for a kidney in their city of Charlotte. We were hopeful when he and my sister moved here so he could also get on the list at MUSC, increasing his odds of a donor. We were hopeful when he remained healthy enough to continue working, going places, having fun. We were hopeful when he was able to do dialysis at home in the comfort of his own quarters with Rory and my sister. We were hopeful when a family member was deemed a match. We were hopeful this meant they would finally get to see the beaches of Normandy, one of his life goals.

Hope is also a bitter feeling. We were disappointed each time they had to cancel plans due to doctor's appointments or just not feeling up to things. We were scared each time he had to be admitted to the hospital for an emergency. We were crushed when his potential match was scrapped after further tests indicated that the donor kidney would not work. We were mad at the world as years marched on and he had to spend more and more time hooked up to a machine, could no longer go places or do things, and often seemed weaker. I prayed for him. My friends constantly asked about him. People who don't know my sister and her husband were invested in them. I wanted this kidney more than I wanted anything else.

Stupid hope nearly made me throw my phone in the middle of the airport. My husband and I were headed to our gate at JFK when I got a call from MUSC. A friendly voice said she was calling me as a close contact of my brother-in-law. "This is it," I thought. Then the voice on the other end said she was calling to remind my brother-in-law of his upcoming routine appointment because his voicemail was full. That, y'all, was a mean rugpull.

Yet in the back of my heart, faithful hope still lived. Each New Year I just knew this would be the year, even when I kept having to make the same wish each year. Until - finally, this year, on a February morning, I was asked to take care of their dog.

The transplant was a success, but the road following such a procedure is long and difficult. Not long after the surgery I was again asked to care for their dog while they were back at the hospital for a not-unexpected complication. While feeding Rory I noticed a pack of Peanut Butter M&Ms on their counter and a travel guide to Europe on their coffee table. For years my sister had been keeping a list of foods that he would be able to eat again once he got his new kidney. Each time we dined out, she would add something from the menu to the list. Consistently at the top of his list: Peanut Butter M&M's. I thumbed through the travel book, turning to a dogeared page on Normandy.

Finally, faithful hope had won. **AM**

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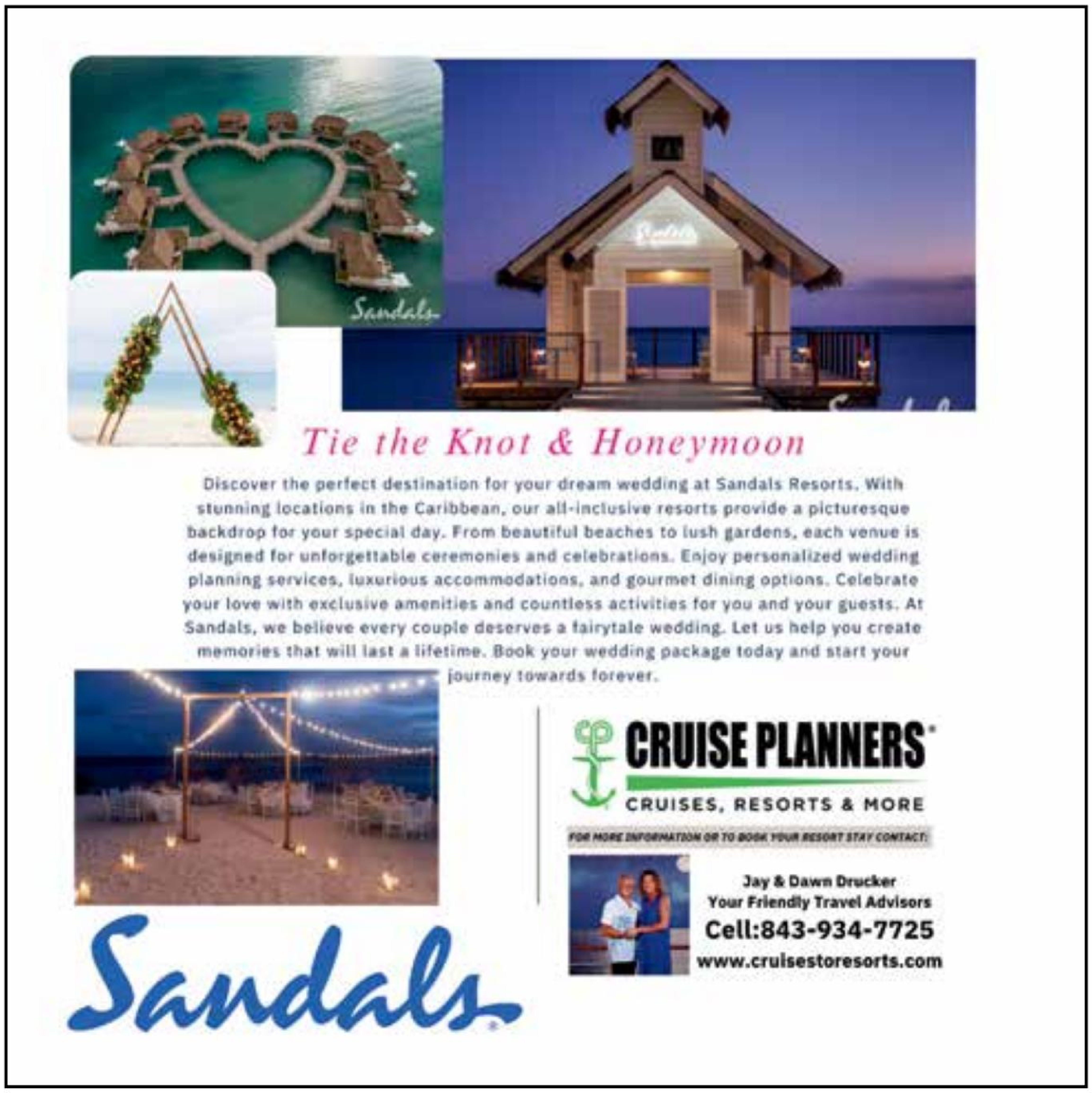
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Be A Good Neighbor

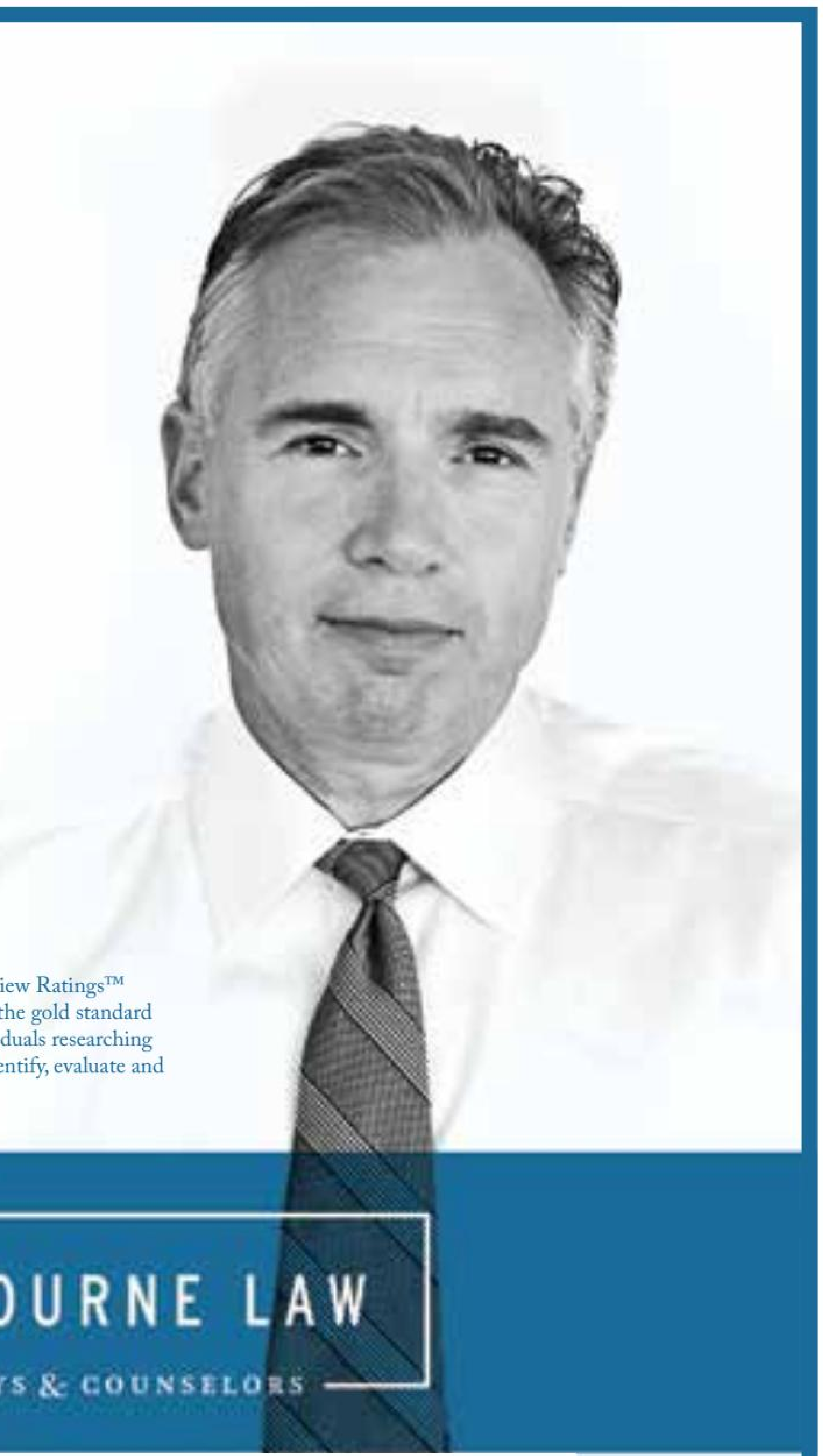
by **Diana Thompson**

Daily, we encounter all kinds of people. From our family to our co-workers and classmates, to the people in line with us at the grocery store and everywhere in between, we are surrounded by people. And some of them are wonderful – they bless us, cheer us up, encourage us, serve us, share with us. And some of them are difficult – they are self-absorbed, single-minded, opinionated, in a rush, impatient. In Matthew 22:37-39 Jesus tells us that the greatest commandment is to love the Lord with all our heart, but then he adds a second commandment that is equally important and tells us to love our neighbors as ourselves. In John 13:34 Jesus says he is "giving [us] a new commandment: Love each other. Just as I have loved you, you should love each other." So how can we love our neighbors in the same way that Jesus loves us (especially when it is challenging to do so)?

We can share. Acts 2:44 says that "all the believers met together in one place and shared everything they had." Let's be honest – it all belongs to God anyway! It can be hard to share and easy to want to hang on to everything that we see as "ours," but in my personal experience, I've been more blessed by sharing than I have by hanging on and hoarding it all for myself. And I'm not just talking about material possessions. If a person in your life needs a listening ear, a few minutes of your time, a few dollars, or a favor that you are able to do – share it with them. And expect nothing in return.

We can make each other better. Proverbs 27:17 says, "as iron sharpens iron, so a friend sharpens a friend." The process of sharpening iron involves loud noise, sparks, and significant effort; it can be painful but is for the greater good. Ecclesiastes 4:9 says that "…two people are better of than one, for they can help each other succeed" and 4:12b says that "…three are even better, for a triple-braided cord is not easily broken." We can serve each other through accountability, encouragement, and lending a hand of help or even protection.

We can show grace. Grace is receiving something you don't deserve. We show grace when we are patient with the impatient, when we honor those who aren't acting honorably, when we are polite with the impolite, and when we stay calm in the face of anger. We need to remember that everyone is going through tough battles and frus-



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trations, even if we can't see them on the outside. So often we choose to take offense and put up walls after one isolated incident. If we found a way to show grace more often it would open lines of communication and offer a chance for feedback, forgiveness, and reconciliation.

We can forgive. It's an intentional, sometimes daily decision, but it's possible. Ephesians 3:13 says, "…forgive anyone who offends you. Remember, the Lord forgave you, so you must forgive others." God sent his son to die for us so we could be forgiven, and we did NOTHING to deserve that – so what makes us think we are better than Him and require so much from others for them to earn our forgiveness?

Our love for our neighbors is not just a commandment, but it is also our legacy. In John 13, after Jesus commands us to love one another just as he loved us, he then tells us in verse 35, "[our] love for one another will prove to the world that you are my disciples." Our love for each other is more than just a good deed or a good name. It is our legacy. May we all be known for the love we show our neighbors. It may be through sharing, encouraging, forgiving, showing grace, or many other ways – but no matter what it is we will show the world that we belong to the One who has shown us the same love.

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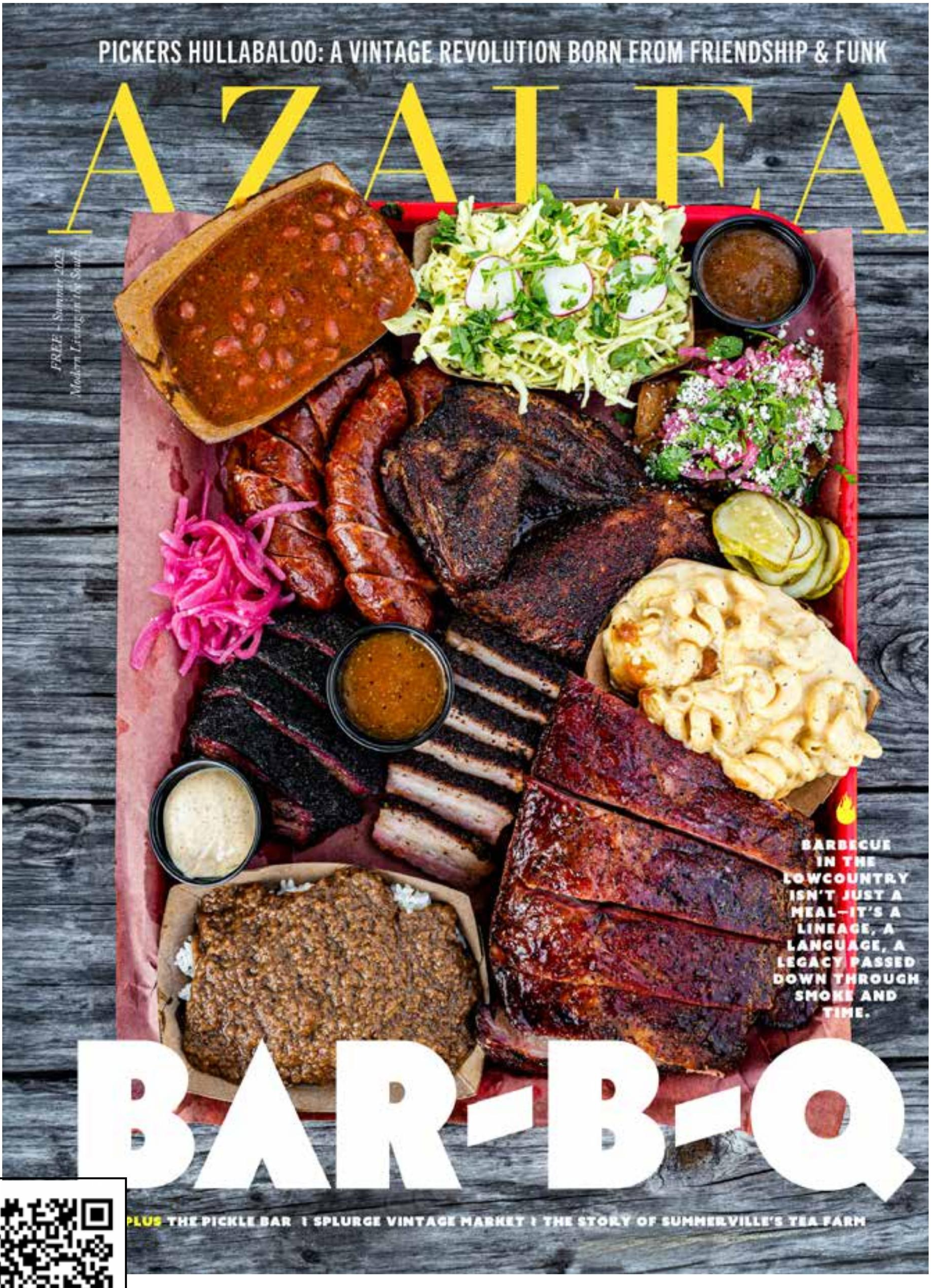
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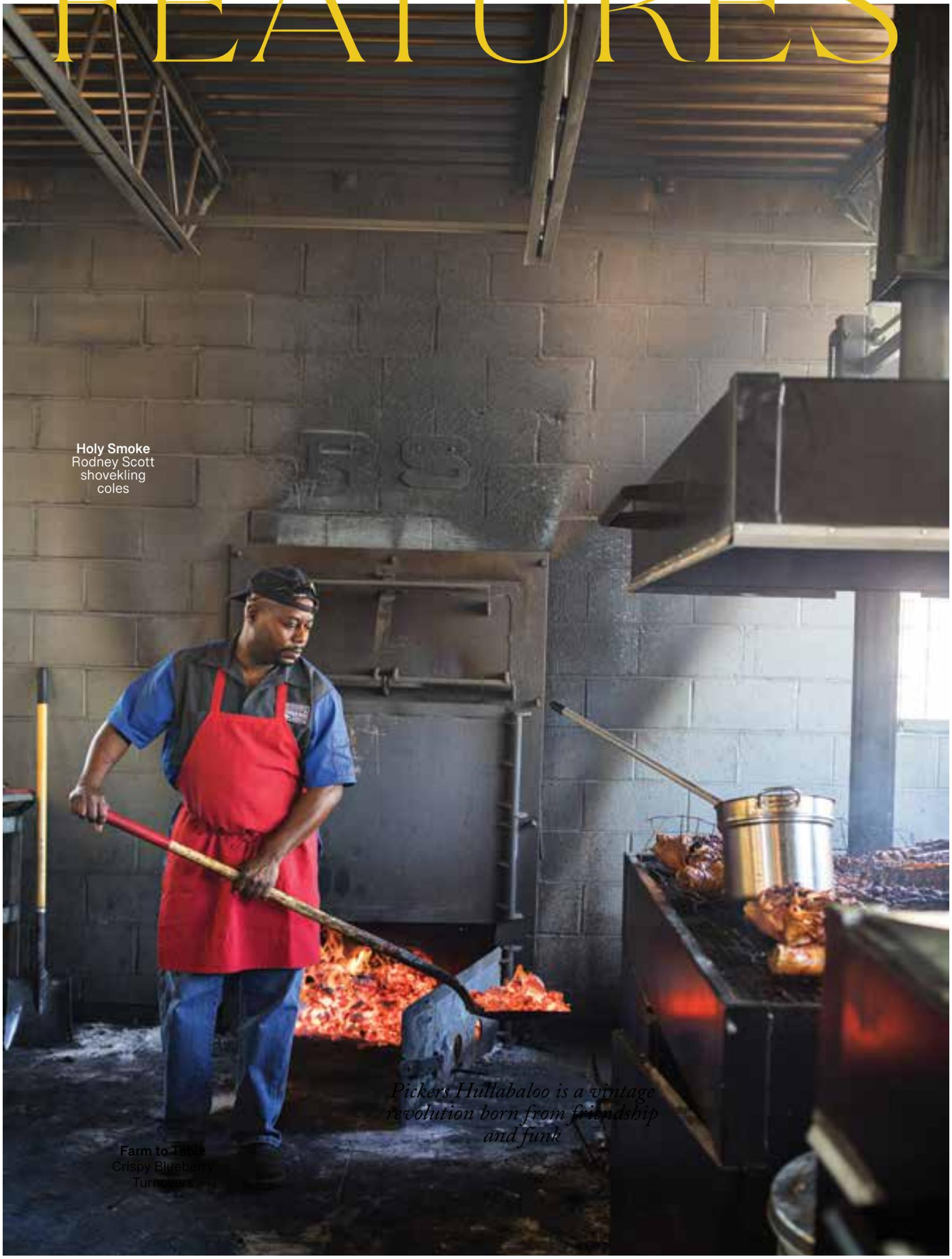

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BLOODLINES & BRISKIT
Barbecue in the Lowcountry isn't just a meal—it's a a legacy passed down through smoke and time.
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PICKERS PARADISE
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From Tea Barn to a welcoming, warm retreat filled with heartfelt touches
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BLOODLINES & BRISKET

Barbecue in the Lowcountry isn't just a meal—it's a lineage, a language, a legacy passed down through smoke and time.

words by
Pamela Jouan

THE JIM BEAM TEAM

Meat Up
A plate at Sweatman's; Pitmaster John Lewis

Barbecue in the Lowcountry isn't just a meal—it's a lineage, a language, a legacy passed down through smoke and time. It seeps into the soil and soul, shaped by generations who understood that the slow burn of fire could transform not just meat, but memory. This is your guide to the sacred and the smoky: a curated pilgrimage through the pitmasters, backroads, and family-run joints where barbecue isn't a trend—it's tradition.

Whether you crave the tang of vinegar, the bite of mustard, the richness of red sauce, or the alchemy of all three, these spots deliver more than flavor—they serve history on a plate. Some are destinations in their own right; others are serendipitous roadside blessings. But each one tells a story rooted in heritage, hard work, and the kind of passion that can't be faked—because in the Lowcountry, barbecue is not cooked, it's inherited.

SUMMERVILLE

BAKER'S BBQ

At Baker's BBQ, resilience is the secret ingredient—and Price Baker's smoky, tender Carolina brisket is just the beginning of the story. Tucked inside a charming greenhouse nursery and general store in Summerville, this three-day-a-week barbecue spot is more than a place to eat. It's a family legacy, built from scratch and carried forward with grit, grace, and a whole lot of heart.

Kevin and Price Baker didn't plan to end up here. But life had other plans. They are both "homegrown," graduated from Summerville High School a year apart, and then moved away to go to college. "When I was young, my parents, Dennis and Kay Baker, bought this property after losing their lease on the original garden center. My dad and I bush-hogged the land," Kevin says proudly. "We built the center from the ground up with the intention of having a small caterer cook inside one of the buildings we renovated, but they never turned up." Instead, his dad teamed up with pitmaster Seth Watari, and set up shop. Six years ago, Seth retired and illness forced both Dennis and Kay to step away, allowing Kevin and Price to step in—despite no formal culinary training—and put their heads down. With little help from a small but hard working crew, a backyard grill, a whole lot of trial and error, and some good advice along the way, they figured it out together and took over all aspects of the business. "Our goal was to stay humble and provide a good product for our community."

That's the thing about barbecue: it's slow, patient, sometimes unpredictable—just like life. Price became the unexpected pitmaster, crafting her own rubs and coaxing magic from every cut of meat. Kevin mastered the sides, ("but I would never take credit for her macaroni!" he insists) from the BBQ and tomato pies on. The Bakers believe in quality over quantity, that all things happen for a reason, and that when they lean on each other, anything is possible.

Today, Baker's is the kind of place where you feel like you're eating at a blood relative's house—if your family smoked brisket to perfection and served it by a koi pond surrounded by blooming plants and antiques. Ribs fly off the grill on Thursdays. Brisket and pulled pork are weekend staples.

There's no website, just a Facebook page and a promise: call ahead, and they'll hold your food with a smile. Because at Baker's BBQ, family isn't just who you eat with—it's how the whole place runs. ***facebook.com/bakersbbqofsummerville***

CHARLESTON

KING BBQ

King BBQ is a bold evolution of Southern barbecue and Chinese-American cooking, born from the creative minds behind Jackrabbit Filly and guided by pitmaster Brandon Olson's Lexington, NC roots. Blending Carolina's oak-smoked tradition with Chinatown flair, the team dubs their concept "Chinatown BBQ made with Southern Smoke." Olson, who cut his teeth at Home Team BBQ, brings authentic pitmaster skills to the table, while Shuai Wang's vision (did you catch him on Top Chef Season 22?) keeps the culinary line between Chinese and Southern thoughtfully blurred, never gimmicky.

Since opening 18 months ago, King BBQ has grown into more than just a fusion joint—it's a gathering place where good food brings people together. "Charleston's food scene is ever growing. People love the familiarity of a good BBQ joint, but are also excited to taste new flavors. Like most cities, we have a large population of ex-pats from all over, so having Chinatown style-bbq in Charleston has been a hit," explains Wang.

The North Charleston location keeps the vibe accessible and community-driven, offering high-caliber food at approachable prices. With daily specials that help them constantly investigate new flavors and combinations, King BBQ continues to explore the delicious crossroads of two food traditions. Try the Shrimp Toast Sliders, Smoked Chinese BBQ Ribs, or the BBQ noodle soup, hot pot spicy, with Crispy Duck Legs, for a taste of this barbecue, reimagined. ***eatkingbbq.com***

WEST ASHLEY

PALMIRA BARBECUE

Helmed by Puerto Rican-born owner and pitmaster Hector Garate, Palmira Barbecue has evolved from a backyard passion project into a beloved Charleston destination for boundary-pushing barbecue. Nearly a year into their brick-and-mortar journey, Hector and his team continue to refine their craft. "The evolution has been nonstop," he says. "From smoking techniques to seasoning balances and plating, we're always asking, 'How can this be better?'"

Drawing on Puerto Rican roots, Texas traditions, and Carolina influences, Palmira's menu is anything but conventional. "I didn't grow up eating just salt and pepper—I grew up with sazón, sofrito, adobo," says Garate. "We bring a different perspective to BBQ, rooted in the flavors I grew up with. The Charleston community has really embraced that."

Signature dishes like smoked beef cheeks, signature barbacoa, and whole hog cooked over direct-heat pits showcase meats from Brasstown Beef and heritage breed hogs from Peculiar Pig Farms. "The beef cheek is king to us. It really represents who we are—rich, bold, and full of flavor."

When he's not in the kitchen, Garate designs his custom smokers, an integral part of the process. With upcoming collaborations in Texas, as a brand ambassador for YETI, and with more opportunities "for storytelling through barbecue," Garate says, "We're just getting started." ***palmirabarbecue.com***

SUMMERVILLE

SMOKIN' GRINGOS

Three years in, Smokin Gringos is just hitting its stride. What started as a bold fusion of competition-style barbecue and Latin-Caribbean flavor has evolved into a culinary force. Owner and pitmaster Mike Bastin infuses every dish with intention, drawing from his time studying under legends like Tuffy Stone, Travis Clarke, and Childs Cridlin, and his travels through Mexico, Latin America, and the Caribbean. "It takes three solid years to iron out the kinks in a business and get your mojo going—the third is the hardest," says Mike. "You're only as good as your weakest link."

That discipline shows. The signature "3 Amigos" taco trio—pork, chicken, brisket—is a must. The Cowboy Taco, Godzilla, and six-pound El Heffe turn heads and fill bellies. For traditionalists, bowls like the Grand Burrito Bowl offer substance and strategy. "It's perfect for a truck driver—eat half, seal it back up, finish it later."

Though Mike has scaled back from barbecue competitions, his focus on offering the best is lazer-tight. Smokin' Gringos is built on quality, consistency, and craveability. Whether it's a slammed Friday or a laid-back Wednesday afternoon, the food hits the same: bold, balanced, and unmistakably fierce. ***smokingringosbbq.com***

THE A-Z of BBQ

Bessingers
The Bessingers have made barbecue a family affair, known for their legendary mustard-based sauce, a "Carolina classic" since the 1930s. West Ashley *bessingersbbq.com*

Dukes
A no-frills favorite that delivers good old-fashioned home cooking with an all-you-can-eat buffet and daily specials. *Ridgeville dukes-bbq.com*

Home Team BBQ
The perfect spot to catch a game and enjoy locals' favorite apps before tackling the "Board" with all your favorite vinegar-based 'que! *West Ashley, Sullivan's Island, Charleston, Mount Pleasant hometeambbq.om*

Jim 'N Nicks
Consistency thanks to a 'low and slow' method that Jim and his son Nick have been perfecting since they opened their first location in 1985. *North Charleston, Bluffton jimnnicks.com*

Joe Bessinger's BBQ
Yet another restaurant in the line of the Bessinger-family lineage, this time touting a barbeque hash worth all the noise. *Summerville joe-bessingers-bbq.res-menu.com*

Lewis BBQ
Barbecue enthusiasts have been flocking here ever since meat master John Lewis moved to the Holy City to introduce the Lowcountry to the world of Texas barbecue. The beef brisket is legendary. *Charleston lewisbarbecue.com*

Martin's Bar-B-Que Joint
They don't head to work at 5:00am for the sunrise, unless that is an euphemism for watching the glowing embers on their signature West Tennessee-Style Whole Hog BBQ. *James Island martinsbbqjoint.com/charleston*

Melvin's BBQ
Family continues to be the name of the game and here they deliver on flavor with their renowned pulled pork sandwiches. Handy drive-thru as well. *Mount Pleasant, James Island melvinsbbq.com*

Music Man's Bar-B-Que
If the Rock & Rock buffet doesn't have you singing a happy song, nothing will! This spot is legendary. Reservations needed for monthly steak night. *Moncks Corner musicmansbbq.com*

Poogan's Smokehouse
Try the tender well-seasoned ribs and melty strips of pork belly, courtesy of the massive Southern Pride 500 smoker out back. *Charleston poogansmokehouse.com*

Rodney Scott's BBQ
Arguably one of the country's best pitmasters, here classic country BBQ vibe persists with a vinegar-based sauce slathered onto the meat, slow-cooked over hardwood coal embers. *Charleston rodneyscottsbbq.com*

Southern Roots Smokehouse
Local meats and local beers. All meats get the wood chip smoker treatment. Try the brisket wrap! West Ashley, North *Charleston southernrootssmokehouse.com*

Sticky Fingers Rib House
Focused on quality control and consistency, expect to make the best mess possible as you tuck into fall-off-the-bone meaty goodness. *North Charleston stickyfingers.com*

DUKES
BAR-B-Q

Sweatman's Bar-B-Que
This off-the-beaten path jewel is worth the detour. Taste the oak, hickory, and pecan wood on whole hogs cooked over hot coals for up to 14 hours! Holly Hill *sweatmansbbq.com*

Swig & Swine BBQ
With a robust catering arm and a top-notch selection of bourbons, beer, and of course, barbecue, Swig & Swine checks all the boxes. *West Ashley, Summerville, Myrtle Beach, Mount Pleasant, Moncks Corner swigandswinebbq.com*

Willie Jewell's
Expect a heavy-handed platter of barbeque goodness within minutes after placing your order but rest assured, it was smoked low and slow for hours.
North Charleston williejewells.com AM

PICKERS PARADISE

PICKERS HULLABALOO IS A VINTAGE REVOLUTION BORN FROM FRIENDSHIP AND FUNK

words by
CALEY SMITH

Good Finds
Katie Roberts and
Theresa Dulken

IT ALL STARTED WITH A CAMPFIRE AND A CONVERSATION.

When Katie Roberts and Theresa Dulken first met, it wasn't at a business conference or networking event—it was at a bar, followed by a campfire gathering. Both had recently relocated to Charleston (Katie from Boston, Theresa from Charlotte), and like so many good stories, their connection sparked over shared creative energy and a dream to do something different.

Now, years later, that flicker has turned into a full-blown blaze: Pickers Hulabaloo, Charleston's vibrant and wildly popular vintage and handmade market that draws thousands of shoppers and over a hundred vendors from across the Southeast, will return Sunday, September 7, 2025, at Firefly Distillery.

But before it became a market buzzed about across state lines, Pickers Hulabaloo was simply an idea to shine more light on the co-founders' first business, The French Eclectic—a women-owned specialty décor and vintage furniture rental company they launched in 2016.

"We had this beautiful collection of funky furniture for events," Katie explained. "But sourcing became harder, and people started asking to buy what we used for rentals. So we thought—why not host a small market to share our style and tell our story?"

That small market? It started in a warehouse with about 20 vendors. "The idea came from a real need," said Theresa. "We love vintage, and Charleston didn't have a cool, curated flea market like other cities. So, we created it."

And Charleston showed up.

Experience, Not Just a Market

Pickers Hulabaloo isn't your average flea market. "We're more like a high-end, curated treasure hunt," Katie said. "This isn't a mall experience. It's a vibe."

Treasure Hunting
A celebration of vintage vibes, artisan goods, and community spirit

Feel Your Feelings

Curated Connection
Katie and Theresa's passion translated from side hustle to community connection

The event now caps at around 125–130 vendors, carefully selected from 300+ applications per event. Think vintage fashion, funky furniture, secondhand goods, retro glassware, vinyl records, and handmade artisan goods—mixed with live music, food trucks, tarot readers, tinsel hair stylists, and even face painting for the kids.

"This is a full-on mini festival," said Theresa. "People bring their families, their dogs—it's a community day with a twist. It's become a culture, with guests dressing up just for the occasion. They come to hunt, to connect, and to be part of something unique."

In addition to the shopping extravaganza, there are food trucks, face painting, live music featuring multiple local bands, tinsel hair, and so much more. Admission is tiered: Early Bird tickets from 10 a.m. to noon are $20, with Lazy Bird admission from noon to 4 p.m. at $10. Kids always enter free. The early hours offer a more exclusive shopping window— "for the hardcore pickers," Katie laughed.

From Side Hustle to Cultural Movement

Both Katie and Theresa were running a side hustle selling vintage clothing at pop-up markets when they realized Charleston was hungry for something more curated, more connected. The Hullabaloo was born out of that passion, fueled by the desire to build a creative, inclusive space for small business owners to thrive.

"It's grown legs," Katie said. "What started as a way to bring people into our warehouse to discover French Eclectic has become its own business entirely. Pickers is our baby—and now, it's a full-blown teenager."

And like any proud parent, they're dreaming big. "We've had vendors and shoppers drive and fly in from all over," Theresa said. "Eventually, we'd love to branch out into other states. There's a huge picking culture out there—we just tapped into the need at the right time."

The OGs and the Standouts

Some vendors have been with Pickers since the beginning—now dubbed "the OGs"—bringing unique, fan-favorite collections every time. Whether you're looking for one-of-a-kind 1970s armchairs or mid-century glassware, there's always a standout story behind the booth.

"It fills our hearts to know we're helping small businesses grow," Theresa shared. "The feedback we get is incredible. People come to shop, but they leave with an experience."

What's Next for Pickers Hullabaloo

The next Hullabaloo takes place Sunday, Sept. 7, 2025, at Firefly Distillery, one of the event's rotating homes. "We're always looking for venues that match our vibe," Katie said. "We've outgrown some of our previous spaces, and weather is a real challenge in Charleston. So we always have a rain date and keep the community updated on our website and socials."

As working moms of young children, Katie and Theresa understand hustle and heart like few others—and they've poured both into building something that not only supports other creatives but strengthens the community.

"Women are badass," Katie said, smiling. "We're proof that if you can't find what you're looking for—create it." Follow Pickers Hullabaloo online to stay up to date on vendor lineups, tickets, and weather announcements. Whether you're a seasoned vintage treasure hunter or a first-time visitor, one thing's for sure: once you've been to a Hullabaloo, you'll never look at flea markets the same way again.

Mark your calendars, Charleston. September 7 is going to be a vibe. **AM**

THE HUSSEY HOUSE

words by
Perrin Conrad

Blending the legacy of Summerville's tea barn with their own family's stories and traditions, Chip and Holly Hussey have created a welcoming retreat filled with heartfelt touches that embody true Summerville hospitality.

photos by
Cristi Marshall

Living History Chip and Holly Hussey in front of their historic Summerville residence

...early in the mornings during the late 1800s, the bell that hung above what is now that same front door would ring out, signaling the employees of Dr. Charles Shepard's Pinehurst Tea Plantation to come to work.

There are many phrases that may come to mind upon arrival at Chip and Holly Hussey's home in Summerville's historic Tea Farm, but "old barn" is not one of them—unless you already know its story. The stately brick exterior and leaded glass window in the front door prepare guests for the traditional, kind hospitality found inside. But early in the mornings during the late 1800s, the bell that hung above what is now that same front door would ring out, signaling the employees of Dr. Charles Shepard's Pinehurst Tea Plantation to come to work. It would ring again in the afternoon to indicate quitting time. The structure was once where the harvested tea was stored. The tea barn continued to serve as the hub of operations at the tea farm until Dr. Shepard's death in 1915.

It then sat lifeless and empty on West Walker Avenue for decades. In the 1960s, Jim and Cookie Bragg saw its potential. Hearing the echoes of industrial commotion from days gone by, the Braggs decided the historic tea plantation treasure would make good bones for a home. They had it moved to its current location on Sebring, where they transformed it into the heart of life for multiple generations. Not only did they add a brick façade to the wooden building, but they also built additions on either side of the house—one for a spacious master suite and the other for a great room. Exposed wooden beams run across the ceiling, and the floor is brick, giving it the feel of an upscale, vintage hunting lodge, but with all the luxury of a city home. A rustically grand fireplace at one end, which now has one of Chip's hunting trophies hanging above, completes the mood. One special mark the Bragg family left behind in this room is the custom-etched glass window in the back door, which features images of the Allegheny Mountains and rhododendrons of Jim Bragg's home state, plus a train to signify his career in the railroad industry.

The original heart pine floors remain, and stains from the tea barrels adorn the boards here and there throughout the original downstairs rooms. While they are likely soaked all the way through and could not be erased even with sanding, the Husseys enjoy seeing the character they bring to the house and being reminded of its history.

When the Bragg family finally sold the house, it was the right time for the Husseys, who were ready to come home to Summerville. Over the course of several decades, Chip's career in the cement industry had taken them to Columbia twice, Rock Hill twice, Summerville again, Charlotte, Tulsa, and finally Roswell, Georgia, where Chip served as U.S. vice president of sales for Argos until his retirement.

But after losing their daughter Caroline six years ago, the Husseys felt one more move was necessary—back home to the Lowcountry—to be near their son Richard. Chip and Holly met as teenagers at Summerville High School, so their roots and family here were just the comfort they wanted. Holly came to town in 2019 intending to shop for a home in Charleston, but the night before, she scrolled through pictures of what she and longtime residents had always known as "the old tea barn" on Sebring. She had pondered it a time or two since it had been on the market, so she called her realtor and asked to look at it first thing

Storied Past Faded tea barel rings, thoughtful touches, Chip and Holly Hussey in front of their historic Summerville residence

Light and Warmth
Chip and Holly Hussey have made this piece of history a haven

in the morning before heading to Charleston.

She never made it to Charleston that day. She knew right away this was the house for them. Chip never saw the inside of the house until after the closing, but after decades of marriage and ten houses plus three vacation homes, he knew he could trust his wife to pick out a winner. He was right.

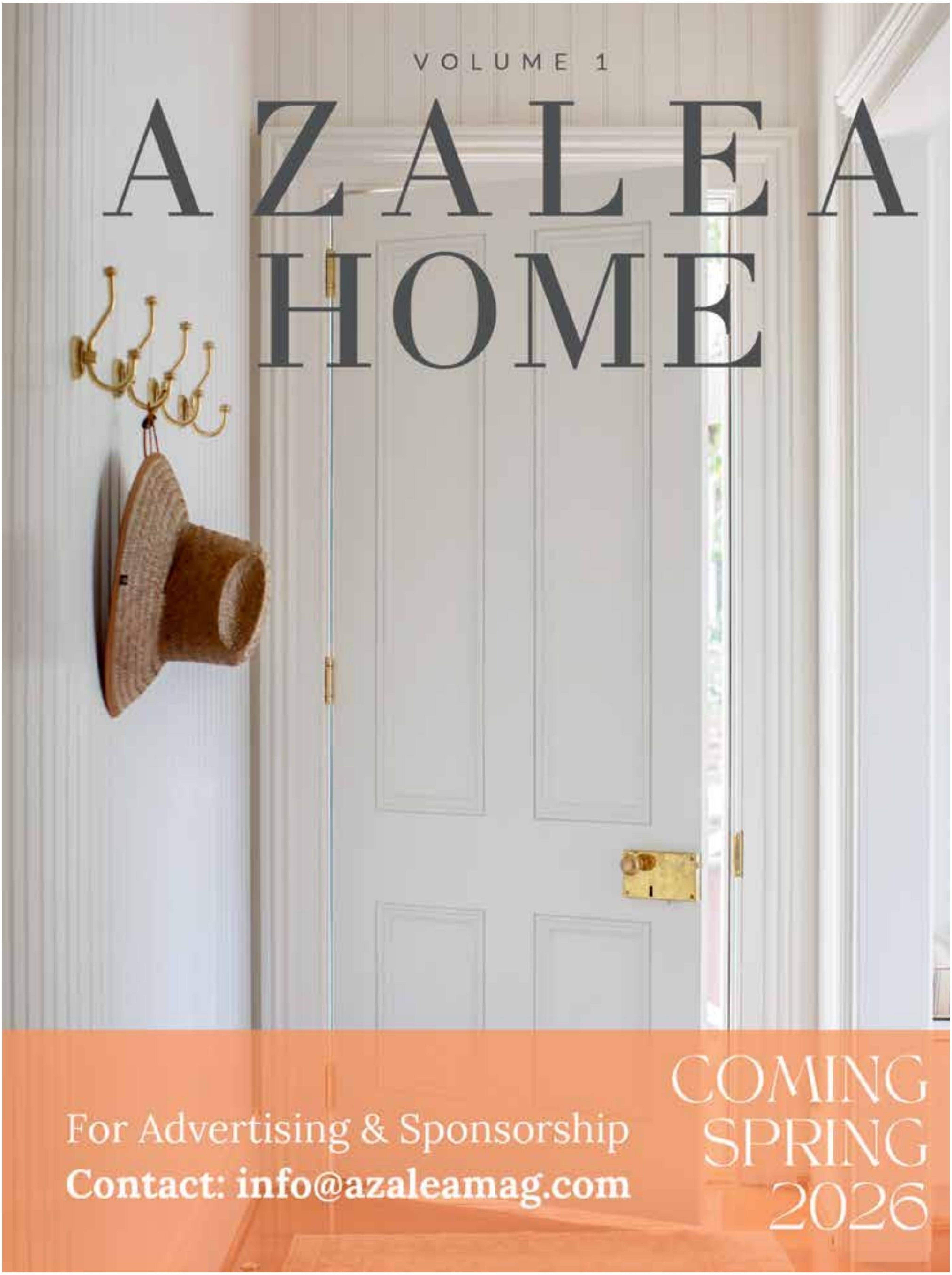
"Out of our ten homes, she's picked out nine of them. And we've done well with those nine," Chip says. He tells a story about having to pick out a home by himself once in an unexpected situation that provided little time to shop. He jokes that the one he picked out was "a total flop."

While it's bigger than what they need for two people, "We fill it up," assures Holly, with guests. They sometimes host family holidays or events for the Flowertown Garden Club. Old friends come to stay, so the five bedrooms come in handy. "We use our house, and we enjoy it. We share it with lots of people," says Holly. The only significant improvement they have made since moving in is the renovation of the bathrooms. Updated with white tile or black-and-white basketweave marble plus modern fixtures, the bathrooms give the house a fresh, modern appeal.

She has always sized a house up by picturing their furniture in it. Once described by a friend as being like "a warm hug," the house reflects the tastes and collections that have been accumulated by Chip and Holly over the course of 41 years. Holly does all of her own decorating, and she has a knack for creating an elegant, traditional environment that is simultaneously welcoming and comforting. It made the perfect backdrop for their son Richard's wedding reception, where they hosted roughly 80 people as well. Some items are inherited or hand-me-downs, while others were purchased here and there along the way. Holly's favorite piece is a bow-front chest in the foyer, which Chip purchased for her early in their marriage.

"Everything in this house has a story," says Holly, and she can back that up by showing you a sticker on the back of most items that identifies where that item came from and the year or occasion.

The indelible time stamps of the tea barrels on the floors, the structural hallmarks of the Bragg family, and the blanket of the Husseys' updates and décor make for a home that is uniquely Summerville and special. Holly has given the house a look that is simultaneously elegant and inviting, like a place to linger for a while and enjoy the Husseys' great company. One of her good friends describes the home as "a warm hug." It feels like just that. **AM**



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THE LOCAL LIST

SOCIALS, CAUSES, & COMMUNITY

THE AZALEA
COCKTA

DERBY DAYS

3rd Annual Kentucky Derby Party at The Azalea Bar and Garden, Downtown Summerville

Tea: The Tie That Binds

by **Ellen E. Hyatt**

Like water pouring from a teakettle spout
tilted over a cup, each word and name
flows from its past into the present:
    Middleton, Michaux, Bigelow,
    tradition, Hall, Wadmalaw,
    Newington, Lipton, botany,
    history, Pinehurst, thirst,
    Shepard, Guinness-record
    farm, philanthropy, hospitality.

Or perhaps . . .

these words and names are less like water,
more like tea leaves—rising to the surface,
then cooling and settling within the teacup
where they'll form patterns of a grand design
for tea-leaf readers who predict the future,
alongside other townsfolk who share stories,
centuries-old, of Southern cuisine and tea—
those early attempts and hopes at planting,
plucking, testing, tasting before success.

Now, about that taste Summerville favors . . .

"Mason," the fifteen-feet-high jar standing
in a courtyard just off Main, can hold
over two thousand gallons of the drink.
Tea—icy sweet, symbol of Southern culture.
Tea—how sipping a warm cup of it helps heal
a hurt. Just how much tea would it take to
help the fellow in George Strait's song lyric:
"That woman I had wrapped around my finger
just come unwound'? And how many gallons to
put the pieces back together for a Patsy Cline?

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"I appreciated working with the staff at Gil Gatch Law. They care for you on a deeply personal level and ultimately make you feel more like family instead of just another client."
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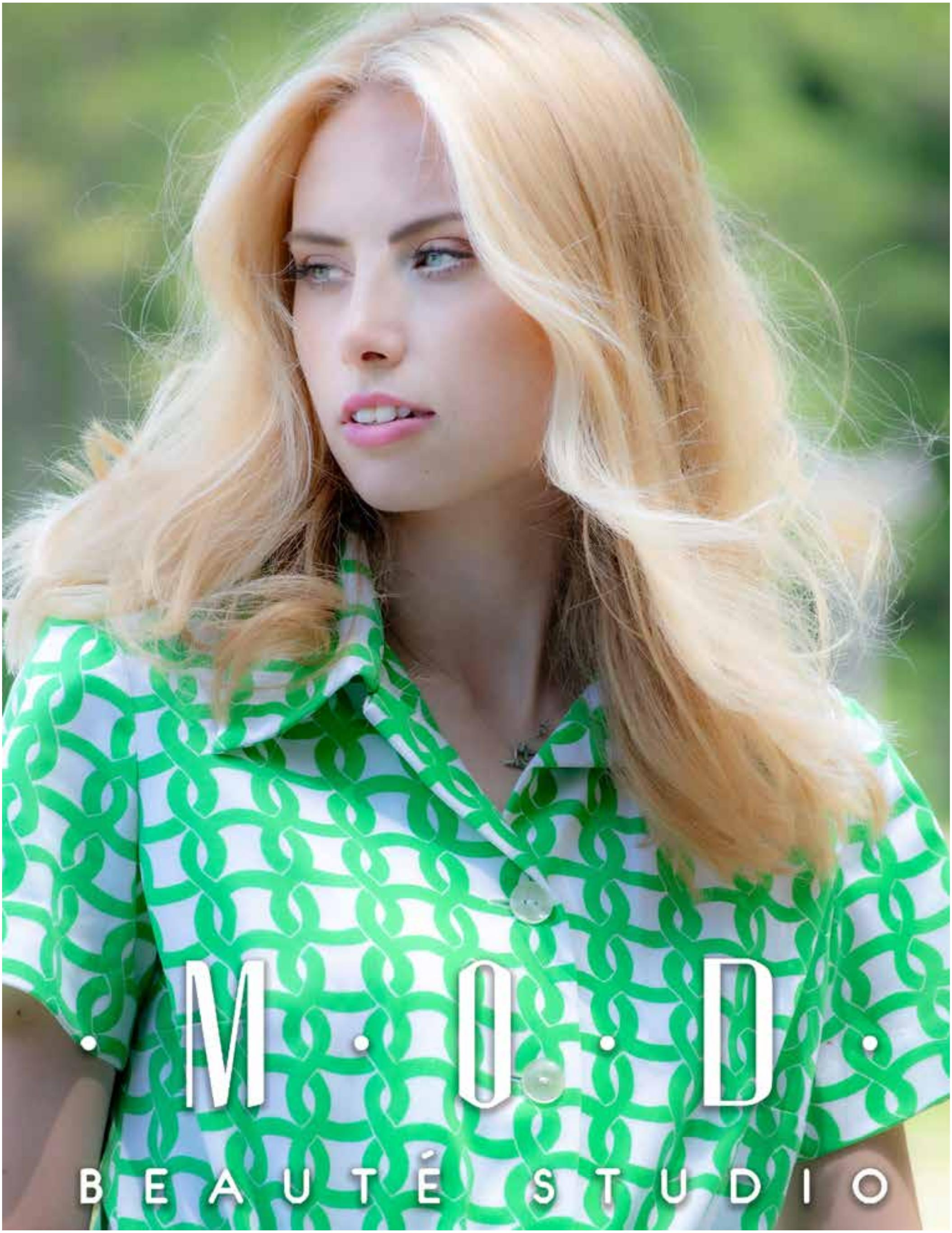
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